# SLOW BREW BAR

*Prices below are for The Exchange Blend:

<table>
<thead>
<tr>
<th>Size</th>
<th>8oz</th>
<th>12oz</th>
<th>16oz</th>
<th>20oz</th>
<th>32oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cost</td>
<td>$3.25</td>
<td>$3.75</td>
<td>$4.95</td>
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## METHODS:

**CHEMEX**

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Infusion of coffee with a thick paper filter gives a full body & highlights the “brighter” notes. An iconic brewer with a timeless design invented in 1941, the Chemex brews a clean cup and maintains body and balanced floral notes.

**KALITA WAVE**

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Its flat, three-holed bottom restricts the flow of water that produces a slightly more concentrated cup of coffee than other drippers. The ridged filters hold the slurry out away from the dripper's walls, allowing air to (1) balance the flow of water and (2) act as an insulator, keeping your brew warm.

**HARIO V60**

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With its spiral ridges & a light filter, the V60 works well with bright, fruity, & floral coffees. The V60 also has a set of raised grooves spiraling down the inside of the cone. The purpose of these grooves is to hold the bed of grounds away from the walls of the V60. This allows for airflow along the sides, which aides in even water flow along the edges, leading to a more balanced extraction. An important factor in pour over brewing is even extraction. You want the water to flow through all of your grounds at once and at a constant pace. If water sits too long around the edges you can get a little over-extracted bitterness going on.

**FRENCH PRESS**

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A full-bodied cup using a metal filter permits oils to pass. French press doesn’t soak up flavor & adds tiny bits of coffee grounds in the coffee that percolates flavor. Darker roasts typically taste better this way.

*SEE SIGN AT REGISTER FOR OUR FEATURED COFFEES & PRICES.*
COFFEE FLIGHTS

**Tasting:** $8.75
1. Espresso (double shot) 2.2 oz
2. Slow Brew (your choice) 6.4 oz
3. Slow Brew (your choice) 7.4 oz
This flight treats you to two different beans of your choice & we can brew for you using two methods of your choice.

**Craft:** $8.75
1. Espresso (double shot) 2.2 oz
2. Slow Brew (your choice) 6.4 oz
3. Cold Brew (Toddy Coffee) 7.4 oz
This flight treats coffee with all the respect usually only offered to wine.

**Rich:** $8.75
1. Caffe' Macchiato (Espresso marked w/ dot of milk) 2.2 oz
2. Cafe Au Lait (your choice of coffee w/ steamed milk) 6.4 oz
3. Flat White (Latte with less milk) 7.4 oz
This flight teaches more about the effect of different levels of milk & foam than it does the beans themselves, but will hopefully help the next time you stare down a coffee menu.

**Rich & Sweet:** $9.75
1. Caffe' Macchiato (Espresso marked w/ dot of milk) 2.2 oz
2. Affogato (Espresso poured over ice cream) 6.4 oz
3. Latte 7.4 oz
One type of bean prepared as a Caffe’ Macchiato, Affogato, & a Latte.

**You Create:**
Choose three drinks listed above to craft your own flight.

*All flights served with a chunk of Seroogy's chocolate.*