

SPECIALTY DRINKS GUIDE



**HUBBARD & CRAVENS COFFEE CO.**

*An Indianapolis Original*

*Equal parts  
art, science, passion*

Hubbard & Cravens' baristas are the best-trained, most knowledgeable coffee artisans in the business. They are not only skilled at what they do, but each has a passion for coffee that you can taste in every cup. Coffee is an art as much as it is a science, and our baristas love to share their craft with our customers while creating their favorite drinks.

Don't know the difference between a latté and a cappuccino? Use this guide to specialty coffee drinks to order your favorite, or to make your own at home.

A black and white photograph of a glass mug filled with coffee beans. The mug is positioned on the right side of the frame, with its handle curving upwards. The beans are piled in the center of the mug. The background is a soft, out-of-focus light color.

## *Espresso Beans*

Espresso serves as the basis for all of our specialty coffee drinks. Our own special combination of beans and roast produces a rich, almost caramel-sweet cup with hints of spice.

*ESPRESSO: A brewing method that extracts the heart of the bean. It was invented in Italy at the turn of the century. A pump-driven machine forces hot water through fine grounds at around nine atmospheres of pressure. It takes between 20 to 25 seconds to extract a good shot. This will produce from 3/4 to one ounce of great liquid. This produces a sweet, thick and rich, smooth shot of espresso. Comes from the Latin word "Expresere" which means "to press out."*



## *Latte*

Espresso, steamed milk and  
a splash of foamed milk.

*CREMA: The caramel colored foam that appears on top of a shot of espresso during the brewing period makes a “cap” which helps retain the aromatics and flavors of the espresso within the cup. Crema is formed by colloids and lipids forced out into an emulsion under the pressure of an espresso machine.*

## *Free-Pour Cappuccino*

Our cappuccino, prepared in the traditional Italian style, is made with our freshly-pulled espresso and swirled with foamy milk.



*Cappuccino gets its name from the Italian order of Catholic Capuchin monks, whose hooded robes resemble the drink's cap of foam in shape and color.*

# Mocha

Espresso, mocha syrup, steamed milk, whipped cream—also available with white chocolate.

*[like a latte with chocolate.]*



# *Carmilla Latte*

Espresso, with vanilla and caramel  
syrup, steamed milk and a splash  
of foamed milk.





*Espresso*

Our special espresso blend,  
full-bodied and complex,  
pulled to perfection.

*Americano*

American Drip Coffee-Italian Style, purified hot water diluting the essence of freshly-ground and pulled espresso.





*Con Panna*

Espresso with a dollop  
of whipped cream.

*DEMITASSE: A small (1/2 size)  
cup used for serving espresso. It is  
a French term meaning “half cup.”*



# *Macchiato*

Espresso served in a demitasse,  
topped with a dollop of foamed milk.

*Macchiato means “marked” in Italian.*

VISIT ONE OF OUR NEIGHBORHOOD LOCATIONS

Meridian Kessler  
4930 N Pennsylvania St  
Indianapolis, IN 46205  
317 251 5161

Hazel Dell  
5790 E 131st St  
Carmel, IN 46033  
317 819 2770

Broad Ripple  
6229 Carrollton Ave  
Indianapolis, IN 46220  
317 803 4155

IU Medical Group Building  
200 W 103rd St  
Carmel, IN 46290  
317 278 5935

OR SHOP ONLINE: [WWW.HUBBARDANDCRAVENS.COM](http://WWW.HUBBARDANDCRAVENS.COM)

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