

# SPECIALTY COFFEE

with house-made almond milk 5



## BATCH BREW

Clean and delicious, the world of coffee begins here

17

## CHEMEX

Designed by chemist Peter Schumböhm to make the cleanest cup of coffee possible. Think pure, mild and elegant

24

## V60 POUR OVER

The classic pour over, this gadget is versatile and great to use with almost every bean

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## AEROPRESS

It's complex design brews the beans with steam pressure producing a stronger, crisper cup

28

## FRENCH PRESS

A golden oldie. This gadget gives you a full-bodied coffee because of its long brewing time and coarse texture. This is caused by a metal filter that allows sediments into the cup

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## SYPHON

This heisenberg-esque laboratory device produces a heavy viscous cup.

Choose your beans wisely

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## COLD DRIP

With a cold extraction over a seven to ten hour period, the subtle flavours of the coffee are accentuated producing a strong, dynamic cup with a smooth finish

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## COLD BREW

Coffee steeped in cold water for no less that 12 hours. This method produces a syrupy coffee with less acidity

28

## ICED LATTE

Just the way you like it

25



**70ML**

SINGLE ESPRESSO 16  
DOUBLE ESPRESSO 18  
MACCHIATO 19  
PICCOLO 19



**150ML**

LONG BLACK 18  
FLAT WHITE 19  
MAGIC 19

**190ML**



CAPPUCCINO 19  
CAFÉ LATTE 19  
MOCHA 21

FOR WHOLESALE ENQUIRIES, PLEASE EMAIL US AT  
[HAYLEY@ENCOUNTERCOFFEEROASTERS.COM](mailto:HAYLEY@ENCOUNTERCOFFEEROASTERS.COM)