

Know Your Espresso Drinks

Espresso Based Drinks

Americano

An espresso coffee drink that has been diluted with hot water to make the flavor less intense.

Café au lait

French style coffee made by simultaneously pouring coffee and boiled milk into a cup.

Café con leche

Espresso with enough steamed milk to fill an 8 ounce cup.

Café con panna

Espresso served topped with a dollop of whipped cream.

Café latte

Espresso with steamed milk, topped with foamed milk.

Café macchiato

Espresso marked with 1 to 2 tablespoons of foamed milk. (Macchiato means "marked" in Italian.)

Café mocha

Espresso, chocolate syrup, and steamed milk, topped with whipped cream and cocoa powder.

Café ristretto

"Concentrated" espresso: the same amount of coffee is used to make a small cup that is normally used in making a traditional large cup.

Cappuccino

Espresso, steamed milk and frothed milk in equal proportions. The frothy "cap" may be garnished with sprinkled chocolate or cocoa, cinnamon, vanilla powder or sugar crystals.

Double tall skinny

Double espresso and steamed nonfat milk.

Dry cap

Extra foam

Espresso

A method of quickly extracting the heart of coffee flavor, under pressure, from specially roasted, finely ground Arabica beans. 1-1/2 ounces of Espresso is known as a "shot" and serves as the basis of many delicious coffee drinks.

Iced cappuccino

Double espresso in a 12 ounce glass with ice, cold milk, and steamed milk foam.

Iced espresso

Double espresso with ice served in an 8 to 10 ounce glass.

Mochaccino

A cappuccino with steamed chocolate milk.

Red Eye

coffee with added shot of espresso.

Short single

A single shot of espresso with the standard amount of milk (for a latte) or water (for an Americano).

Single

A shot of espresso; 1-1/2 to 2 ounces.

Skinny

Latte made with 1 percent or nonfat milk

Tall

A single shot of espresso with extra milk (for a latte) or water (for an Americano), served in a 10 to 12 ounce cup.