

Toby's Estate

COFFEE ROASTERS

Espresso

Bedford Blend 3.5

a vibrant espresso with a syrupy body

80% COLOMBIA SAN ANTONIO, CAUCA
20% ETHIOPIA SHAKISO

Rwanda Vunga 3.5

a lighter bodied espresso with a golden
raisin-like sweetness.

WET-PROCESSED / BOURBON
HARVESTED MAY - JUNE 2016

Macchiato 3OZ 4

Cortado 4.5OZ 4

Flat White 5OZ 4.5

Cappucino 5OZ 4.5

Latte 8OZ 5

Gingersnap 8OZ 5.5

lightly sweetened with a housemade ginger
and fennel seed syrup

Americano 8OZ 3.5

Mocha 8OZ 6

Hot Chocolate 8OZ 5

made with ritual chocolate's mid mountain blend

Toby's Estate Coffee is a small batch
roaster located in Brooklyn, New York.

We travel the world sourcing coffee,
celebrating quality and complexity.

If you desire a drink not listed ask your barista.

Filter 12OZ

Filter

Colombia

El Ramo Project 3.5

a beautiful pairing of coffees from antioquia

Pour Over

Colombia Aidé Garro

Microlot 5

remarkably sweet with brilliant notes of
strawberry, watermelon and jasmine

Rwanda Vunga 4

mandarin orange, red grape and a black
tea-like finish

Cold Brew 16OZ

Brooklyn Blend 4

creamy cocoa, toasted hazelnuts and
a sweet toffee finish

Song Tea 12OZ

White

New Craft Meizhan 4

FUIJAN, CHINA / 2016

Red

Old Tree Yunnan Red 4

YUNNAN, CHINA / 2016

Botanical

Carrot 3

SAN FRANCISCO / 2017



in collaboration with **la marzocco**

handmade in Florence