

COFFEES

All of our coffees are offered handmade-to-order and take a little time to prepare.

Available in your selection of brew methods:

Aeropress, Chemex, Clever, Eva Solo, French Press, Pour Over or Vac Pot

Santa Barbara Estate - Brazil **\$9.00**

Starting off with aromas of tangerine and brown sugar is this immense coffee from World Barista Champion Tim Wendelboe of Norway. Smooth with subtle flavors of blueberry oatmeal, egg custard, brown sugar and cloves that ends with a calming, buttery finish.

Roasted by Tim Wendelboe Coffee, Oslo, Norway - Vac Pot

Coope Dota - Costa Rica **\$4.00**

Founded in 1960 in the Terrazzu region with a focus on microlot coffees, this coffee is lively and balanced with the sweetness of Rainier cherries, orange-lemon citrus acidity with pleasant notes toffee and nougat on the finish.

Roasted by Ecco Caffè, Santa Rosa, CA - Chemex, \$1.75/oz.

Camocim Organic - Brazil **\$3.50**

Starting off with wafting aromas of chocolate, raspberries and hints of black pepper, this organic coffee delivers notes of almonds, steamed brussels sprouts and acorns before opening into flavors of vanilla, almond milk and Mexican Mole.

Roasted by Ecco Caffè, Santa Rosa, CA - Eva Solo, \$1.75/oz.

Finca Vista Hermosa - Guatemala **\$3.50**

One of our favorite coffees in the world produced by Edwin Martinez, the FVH is smooth & full-bodied with flavors of caramel, brown sugar, figs, warming spices, apples and bittersweet chocolate. This coffee develops notes of juicy grapefruit as it cools.

Roasted by Barefoot Coffee, San Jose, CA - Eva Solo, \$1.50/oz.

Michicha Natural - Sidama, Ethiopia **\$3.50**

A harmonious balance of exotic fruits, such as mango, papaya and lime with hints of lemon strawberry with a ketchup-y sweet flavor and medium body.

Roasted by Counter Culture Coffee, Durham, NC - Chemex, \$1.25/oz.

Decaf Valle del Santuario - Peru **\$2.50**

From the high, jungled farms in San Ignacio, this Natural Mountain Water Process Decaf offers sweet, syrupy notes of chocolate, plum, spice and vanilla above a smooth, round body

Roasted by Counter Culture Coffee, Durham, NC - Pour Over, \$1.25/oz.

Washed Yirgacheffe - Ethiopia **\$2.00**

A seriously likeable coffee from Ethiopia with notes of burnt sugar, cherries and a little bit of lime on the finish.

Roasted by Origins Organic Coffee, Vancouver, BC - Pour Over, \$1.25/oz.

TriBeCa WBC Espresso Blend **Espresso**

From the land that brought you the vuvuzela comes this unique and mysterious blend that South African Barista Champion Ishan Natalie used to compete in this years' World Barista Championship in London. A blend of Brazil Dattera Estate Sweet Yellow Bourbon, Finca Vista Hermosa from Guatemala, Colombia and Ethiopia Yirgacheffe this espresso starts off bright and floral with notes of fruit and brown sugar then moving into more zesty notes of lime, chocolate and nuts.

Roasted and Blended by TriBeCa Coffee, Centurion, Gauteng, South Africa

JAY CARAGAY, Barista

Spro - PROGRESSIVE AMERICAN COFFEE

851 West 36th Street, Baltimore, Maryland 21211 410-243-1262

ESPRESSO

Espresso - <i>Hines Spro & TriBeCa WBC</i>	\$2.50
Macchiato	\$2.50
Haupia Macchiato	\$2.75
Honey Macchiato	\$2.75
Americano	\$2.50
Jazzed	market + \$2

ESPRESSO + MILK

Cappuccino	\$3.50
Haupia Cappuccino	\$4.25
Caffe Latte	\$3.75
Caffe Mocha	\$4.25
Americano Au Lait	\$3.50

CHOCOLATE

La Colombiana - <i>cordillera</i>	\$2.75
El Mexi-Can - <i>el stilo mexicano con canela</i>	\$3.25

BEBIDAS

Mexican Coke - <i>con azucar</i>	\$2.00
Iced Tea - <i>citrus black & orange pekoe</i>	\$3.00
Iced Coffee - <i>ethiopia yirgacheffe</i>	\$3.50
Chai Tea - <i>brewed in-house with or w/o milk</i>	\$3.75
Agua Fresca - <i>watermelon</i>	\$3.50

RISHI TEAS

*Earl Grey, China Breakfast, Iron Goddess of Mercy, Plum
Oolong, Jasmine Green, Rooibos Earl Grey*

\$2.25 to \$4.50

PATISserie Poupon

Croissant	\$2.25
Almond Croissant	\$2.75
Pain au Chocolat	\$2.75
Danish - <i>cheese or raisin</i>	\$2.75
Chocolate Chip Cookie - <i>with nuts</i>	\$1.25
Oatmeal Raisin Cookie	\$1.25
Mini Danishes	\$1.50

MOM

Red Velvet Cupcake - <i>blue ribbon 2008</i>	\$2.75
Strawberry Coffee Cake - <i>with nuts</i>	\$3.25
Banana Bread - <i>white ribbon 2008</i>	\$2.75
Apple Cake	\$3.25

*This weekend marks four months since the opening of Spro.
We hope that we've been able to meet your expectations and
we'd like you to share with us your thoughts and wishes so we
can continue to deliver what we hope is a fantastic experience
everytime you visit.*

*- Jay, Lindsay, Jeremy, Devlin, Rebecca, Ilenia & Dan
with
Bianka, Jen & Darius*

OUR SUPPLIERS INCLUDE:

*Trickling Springs Creamery, Askinosie Chocolate,
Woolsey Farm, Reid Orchard, Button Farm, Cybee's,
and Woodberry Kitchen.*

WEBSITE

www.sprocoffee.com

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