

A high-angle, close-up photograph of a white ceramic coffee cup. The cup is filled with a dark brown coffee topped with a thick layer of light brown foam, showing many small bubbles. The cup is positioned on the left side of the frame. The background is a dense, textured field of dark brown, roasted coffee beans, filling the rest of the image. The lighting is soft, highlighting the smooth surface of the cup and the glossy texture of the beans.

**ZAGAT**

2013

Caffeine Buzz

Hottest Coffee Shops  
Around the Country

# The Geek's Guide to Great Coffee

By Kirsten Stamm



Obsessed with single-origin brews and an expertly pulled espresso, but can't seem to recreate your favorite drinks at home? We polled some of our favorite baristas around the country to see how they make great coffee in their shops - and at home.

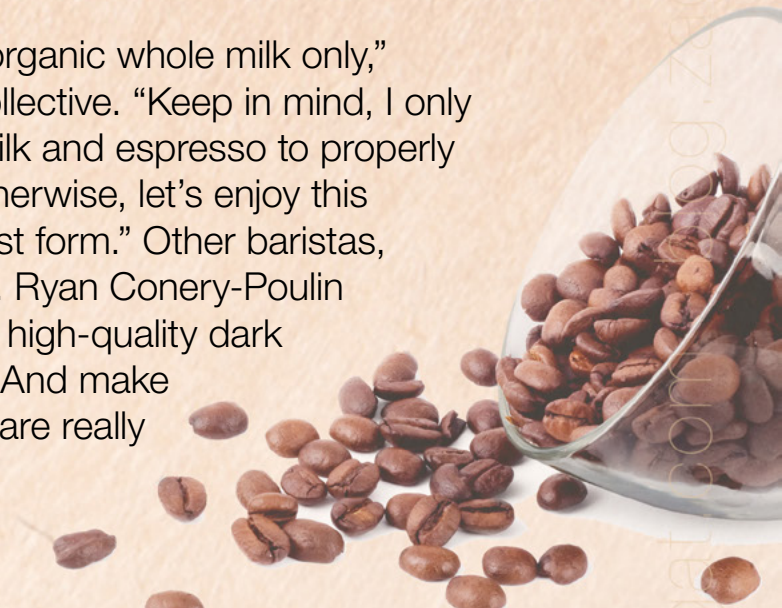
**The Beans:** “If I was stranded on a desert island and could only pick one country’s beans to bring, it’d be Ethiopia,” says Todd Carmichael of La Colombe Torrefaction. Baristas all over are in love with its lighter roast, bright acidity and berry notes. Try making it as a pour-over and forgo the milk; it’s best on its own. Other popular beans at the moment include Colombian, with its molasses and cherry notes, and Sumatran Peaberry, which is sweet and juicy with a tobacco-y finish. But the most important thing? Make sure they’re fresh.

**The Ratio:** It’s simple - get a scale. The magic ratio is of one gram of coffee for 16 grams of water.

**The Brewing Method:** With tons of equipment to choose from, it’s hard to know what to buy to make the perfect cup of coffee. “As a consummate lover of a smooth and balanced cup, I can’t say enough about the Kalita Wave,” says Matt Banbury from Joe. “It produces a stable, sweet and dependable cup of coffee.” Chemex is the overwhelmingly popular choice, though. “It’s the most forgiving pour-over method,” Carmichael says. “It’s going to be ultimately the best way to extract the flavors from the coffee. It’s almost hard to screw up.”

**The Grinder:** For grinding your coffee, almost every barista recommends equipment from Baratza. Bennett Cross from Blue Bottle Coffee notes that not all grinders are alike. “A lot of times people use spice mills, but those just chop up the bean. With a burr grinder you can set how fine you want the particle sizes. It’s a game changer, and is as simple as getting hand grinders that are around \$60. It adds like a minute to your coffee routine but makes a huge difference.”

**The Extras:** “My stance on milk is organic whole milk only,” says Patrick Conley from Coffee & Tea Collective. “Keep in mind, I only agree with the combination of steamed milk and espresso to properly meet and produce a quality beverage. Otherwise, let’s enjoy this beautiful process of farm to cup in its purist form.” Other baristas, though, are in support of a quality mocha. Ryan Conery-Poulin from Coffee By Design says, “Use a really high-quality dark chocolate, as opposed to milk chocolate. And make sure that the espresso and the chocolate are really mixed and blended together.”



# 8 Destination Coffee Meccas

By Anna Hyclak

You haven't *truly* had coffee until you've drunk it in one of these cities.

**Seattle, Washington** In 1971, Seattle became a coffee landmark when the first Starbucks shop opened at Pike Place Market. But Starbucks isn't the only game in town. According to a 2011 NPD Group study, Seattle has approximately 35 coffee shops per 100,000 residents - that's 10 times more than the average U.S. city. Local favorites (aside from the 'Bucks) include Tully's, Seattle's Best, Caffé Vita, Victrola Coffee Roasters and Bauhaus Books and Coffee.

**Vienna, Austria** One of Vienna's most important traditions is that of the kaffeehaus, an elegant cafe setting where customers can sit for hours at small, round tables, reading, writing and chatting with friends over cups of coffee, apfelstrudel and slices of linzertorte. The city's oldest kaffehauses have been around since the 1700s and count people like Wolfgang Amadeus Mozart, Gustav Klimt, Egon Schiele and Sigmund Freud among their former customers.



**Rome, Italy** Rome takes coffee drinking very, very seriously. There isn't a single Starbucks in the entire city, baristas will laugh in your face if you order a cappuccino after 11 AM, and the quickest way to spot a tourist is to look for the person who sits down to drink their espresso. Crowd around the bars at the legendary Caffé Greco or Tazza D'Oro to get a true sense of Rome's coffee culture.

**Oslo, Norway** Oslo coffee roasters roast their beans extremely lightly - yielding a cup of coffee that's clean, juicy, sweet and slightly acidic. It's an unusual style worth traveling to landmark coffee shops like Kaffa and Tim Wendelboe to try.

**São Paulo, Brazil** Brazil is the world's largest producer of coffee, and many of its biggest plantations - and best coffee shops - are located in and around São Paulo. Worth checking out: Coffee Lab, a "micro-roastery" that specializes in small batches of unique, high-quality brews that can be traced from harvest to cup.

**Addis Ababa, Ethiopia** Ethiopia is the birthplace of the coffee arabica plant, so it's no wonder that its capital city has a thriving coffee culture. Cafes are everywhere, many serving Italian-style coffee drinks (Ethiopia was occupied by Italy from 1936-1941), but with a local twist. Take the makyato, for example - it's a smaller, creamier version of a latte.

**Kailua-Kona, Hawaii** Big Island's "Kona coffee belt" is a must-visit for java lovers, a 20-mile stretch of land on the slopes of the Hualalai Volcano that produces some of the world's smoothest, most delicately balanced and expensive coffee. Visitors can tour farms like the Mountain Thunder Kona Coffee Plantation, sample brews at legendary spots like Kona de Pele Cafe and check out the annual Kona Coffee Cultural Festival in November.

**Melbourne, Australia** In 2013, Australia's "coffee capital" will host two of the world's most prestigious coffee competitions, the World Barista Championships and the World Brewer's Cup. Those in town for the events will be able to try some of Melbourne's world-renowned local coffee shops, like Proud Mary, which specializes in different methods like pour-over and cold-drip, and Seven Seeds, which roasts high-quality beans in-house.

# Need a java fix?

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From European-style cafes and bakeries to neighborhood haunts, this special-edition guide to Boston, Chicago, Los Angeles, New York City, Philadelphia, San Francisco and Washington, DC will help you find the best coffee shops in your city.



## Table of Contents

---

Boston	8
Chicago	12
Los Angeles	17
New York	22
Philadelphia	29
San Francisco	34
Washington, DC	39

The reviews in this guide are based on public opinion surveys. The ratings reflect the average scores given by the survey participants who voted on each establishment. The text is based on quotes from, or paraphrasings of, the surveyors' comments. Phone numbers, addresses and other factual data were correct to the best of our knowledge when published in this guide.

## Key to Ratings & Symbols

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Food, Decor & Service are rated on a 30-point scale:

**26** – **30** Extraordinary to Perfection

**21** – **25** Very Good to Excellent

**16** – **20** Good to Very Good

**11** – **15** Fair to Good

**0** – **10** Poor to Fair

▽ low response | less reliable

Reviews are compiled from user comments, with representative comments shown in quotation marks.

Cost estimates are for the price of dinner with a drink and tip.

For places without ratings, the price range is as follows:

**I** \$25 and below

**M** \$26 to \$40

**E** \$41 to \$65

**VE** \$66 or above

● serves after 11 PM

☒ closed on Sunday

☒ closed on Monday

☒ no credit cards accepted



# Boston

## Athan's European Bakery & Café

Bakery/Mediterranean

FOOD

22

DECOR

18

SERVICE

17

COST

\$14


Allston | 407 Washington St. (bet. Leicester & Parsons Sts.) | 617-783-0313

Brookline | 1621 Beacon St. (Washington St.) | 617-734-7028

[www.athansbakery.com](http://www.athansbakery.com)

“Desserts that are as delicious as they are beautiful” “lure” like “sirens” at these Brookline and Brighton Mediterranean bakeries that whip up “yummy coffee drinks” too (407 also offers a “slim” selection of panini and salads); despite the “minimal decor” and “not-too-friendly” service, fans “sit for hours” “pretending they’re in Europe.”



**Café Algiers**  Mideastern 

FOOD	DECOR	SERVICE	COST
16	21	14	\$22

Harvard Square | The Atrium Shopping Center | 40 Brattle St.  
 (bet. Brattle Sq. & Story St.) | Cambridge | 617-492-1557

“Discuss the meaning of life” “for hours without being disturbed” while sipping “fine” Middle Eastern coffee at this “meeting place” that’s “one of the last” bastions of “funky” “bohemian” Harvard Square; the hummus and such may be “overpriced” for being merely “mediocre”, but they provide fuel for “lingering” in the “eccentric space”; P.S. there’s also an “appealing” roof deck.

**Caffe Paradiso**  Coffeehouse 

FOOD	DECOR	SERVICE	COST
19	17	20	\$16

North End | 255 Hanover St. (bet. Cross & Richmond Sts.) | 617-742-1768  
[www.caffeparadiso.com](http://www.caffeparadiso.com)

“For a truly international experience”, “join the crowd” (particularly “during soccer matches”) while partaking in “fantastic pastries” and “to-die-for cappuccinos” at this Italian coffeehouse in the North End; “great service” and “excellent value” are two more reasons that first-timers often “become regulars” before long.

## **Sorelle** Coffeehouse/Sandwiches

FOOD	DECOR	SERVICE	COST
<b>23</b>	<b>18</b>	<b>22</b>	<b>\$14</b>

Charlestown | 1 Monument Ave. (Main St.) | 617-242-2125 

Charlestown | 100 City Sq. (Chelsea St.) | 617-242-5980

Waterfront | 282 Congress St. (Atlantic Ave.) | 617-426-5475

[www.sorellecafe.com](http://www.sorellecafe.com)

“Exceptional homemade muffins and scones”, “fabulous sandwiches” and “great soups” augment what may be the “best coffee in Charlestown” at this java-joint trio; the cash-only Monument Avenue original is “tiny”, while the City Square spin-off boasts a wine bar, alfresco dining and a credit-card machine (the latter two are also features of the new Waterfront location) but wherever you end up, the “servers are pleasant” and the prices are “sure to please.”

## **South End Buttery** American/Bakery

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>20</b>	<b>19</b>	<b>\$30</b>

South End | 314 Shawmut Ave. (Union Park St.) | 617-482-1015

[www.southendbuttery.com](http://www.southendbuttery.com)

You’ll have to “navigate the dogs and strollers tied up out front” for the “delicious pastries”, “flavorful” breakfast, lunch and dinner savories plus “fine” coffee served at this “environmentally and socially responsible” South End New American that “hops at all times of day”; though “a bit cramped”, the setup (bakery in front, bistro in back) is “charming”, with “stone walls, a fireplace and comfy chairs”, while the prices are “reasonable.”

## 1369 Coffeehouse Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>21</b>	<b>18</b>	<b>20</b>	<b>\$9</b>

Central Square | 757 Massachusetts Ave. (bet. Inman & Temple Sts.) |  
Cambridge | 617-576-4600

Inman Square | 1369 Cambridge St. (Springfield St.) | Cambridge |  
617-576-1369

[www.1369coffeehouse.com](http://www.1369coffeehouse.com)

“Emblematic of the Cambridge coffee-shop” “social scene”, these “buzzing” spots in Central and Inman Squares draw “hipster” “intellectuals” who “linger endlessly” over “awesome” hot and iced beverages and “yummy” sandwiches, soups, quiches and baked goods that garner Boston’s No. 1 Bang for the Buck rating; “tattooed baristas” add to the “authentic urban-college atmosphere”, but it’s “so popular” (and “cramped”), “good luck getting a seat.”

## Trident Booksellers & Cafe Eclectic

FOOD	DECOR	SERVICE	COST
<b>20</b>	<b>18</b>	<b>19</b>	<b>\$19</b>

Back Bay | 338 Newbury St. (bet. Hereford St. & Massachusetts Ave.) |  
617-267-8688

[www.tridentbookscafe.com](http://www.tridentbookscafe.com)

“Bookworms and people-watchers” say that this “understated” all-day Back Bay bookstore/coffee shop/Eclectic cafe is a “fun” place for a “light meal” from an “extensive menu” that gives you “your money’s worth”; the staff remains “friendly” even when the “crunchy” digs get “crowded”, especially during the “great” brunch.



# Chicago

**Cafecito** Coffeehouse/Cuban

FOOD	DECOR	SERVICE	COST
<b>23</b>	<b>11</b>	<b>18</b>	<b>\$10</b>

Loop | 26 E. Congress Pkwy. (Wasabash Ave.) | 312-922-2233

[www.cafecitochicago.com](http://www.cafecitochicago.com)

“Delicious”, “pressed to perfection” Cuban sandwiches star at this “festive” Loop cafe that’s a “charming” place to “grab a bite”; “out-of-this-world” coffee, “quick, friendly” service and “easy-on-the-wallet” prices provide other reasons to “go over and over again.”

**Caffe Rom** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>24</b>	<b>25</b>	<b>27</b>	<b>\$10</b>

Loop | Prudential Plaza | 180 N. Stetson Ave. (bet. E. Lake & E. Randolph Sts.) | 312-948-8888 ☒

Loop | The Shoreham | 400 E. South Water St. (bet. E. Randolph St. & Lower Wacker Dr.) | 312-981-7766


Loop | Hyatt Center | 71 S. Franklin St. (bet. W. Arcade Pl. & W. Monroe St.) | 312-379-0291 ☒

[www.cafferom.com](http://www.cafferom.com)


Fans say you can find “some of the best coffee and espresso drinks in the Loop” at this Italian-style cafe trio also offering “tasty breakfast treats” and more “wholesome” “light” bites like sandwiches and panini; a “welcoming”, “European feel” elevates the “bright, modern” surrounds and “exemplary”, “engaging” service is the cherry on top, making it a “great alternative to the big chains.”

## Intelligentsia Coffee Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>23</b>	<b>18</b>	<b>21</b>	<b>\$9</b>

Loop | Monadnock Building | 53 W. Jackson Blvd. (bet. Dearborn & Federal Sts.) | 312-253-0594 

Loop | 53-55 E. Randolph St. (bet. Garland Ct. & Wabash Ave.) | 312-920-9332

River North | Merchandise Mart | 222 W. Merchandise Mart Plaza, 12th fl. (bet. Lower Orleans & Wells Sts.) | 312-646-6392 

Lakeview | 3123 N. Broadway St. (bet. Barry Ave. & Briar Pl.) | 773-348-8058

[www.intelligentsiacoffee.com](http://www.intelligentsiacoffee.com)

“Coffee snobs” clamor for “craftsmanship in a cup”, like “amazing lattes”, “properly well-made drip” and the “best espresso”, at this city foursome where “exacting baristas know their stuff”; “while prices are higher” than at other places, the “casual hipster crowd” doesn’t mind, especially since the comfortable digs feel like a “second living room”, making it an overall “ideal place to caffeinate.”

## Julius Meinl Austrian

FOOD	DECOR	SERVICE	COST
21	19	18	\$17

Lakeview | 3601 N. Southport Ave. (Addison St.) | 773-868-1857

Lincoln Square | 4363 N. Lincoln Ave. (bet. Montrose & Pensacola Aves.) | 773-868-1876

## Julius Meinl Coffee Bar & Patisserie Austrian

Ravenswood | 4115 N. Ravenswood Ave. (bet. Belle Plaine & Berteau Aves.) | 773-883-1862

“Quainlicious” (“quaint” plus “delicious”) proclaim patrons of this coffeehouse trio offering a mix of Austrian fare and cafe standards including “truly authentic” Viennese pastries, “well-proportioned” sammies and “imaginative, filling” breakfast items; “gracious” service and “calming” settings with a “European vibe” also win favor, and there’s live music Fridays and Saturday nights.

## Township Eclectic/Coffeehouse

FOOD	DECOR	SERVICE	COST
-	-	-	1

Logan Square | 2200 N. California Ave. (Palmer St.) | 773-384-1865

[www.townshipchicago.com](http://www.townshipchicago.com)

A funky fusion of restaurant, stage venue and coffee shop, this cash-only Logan Square lair serves Eclectic eats from Indian-accented and veggie options to a caprese panini and beer-battered cod sandwich, with brunch bites including bagels, various Benedicts and pakora pancakes; beverages range from coffee drinks to 60 craft beers and specialty cocktails, which help the back stage room rock late with live music.

**Uncommon Ground** Coffeehouse/Eclectic 

FOOD	DECOR	SERVICE	COST
23	21	20	\$28

Edgewater | 1401 W. Devon Ave. (Glenwood Ave.) | 773-465-9801

Lakeview | 3800 N. Clark St. (Grace St.) | 773-929-3680

[www.uncommonground.com](http://www.uncommonground.com)

With a “delicious” menu so local some produce comes from “their own rooftop garden”, these Eclectic “green” coffeehouses in Edgewater and Lakeview only seem “overpriced” “until you experience the quality of the ingredients”; while service varies, a “stellar beer selection” and “laid-back” ambiance are pluses – and “don’t forget to check out the bands” (nightly at both locales).





# Los Angeles

**Black Dog Coffee** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>16</b>	<b>20</b>	<b>\$13</b>

Mid-City | 5657 Wilshire Blvd. (Hauser Blvd.) | 323-933-1976

[www.blackdogcoffee.com](http://www.blackdogcoffee.com)

LACMA-goers and local office workers refuel at this “wonderful little” Mid-City coffeehouse dispensing “outstanding daily soups”, “packed sandwiches with flair” and “custom hot dogs” – not to mention “great coffee”; set in a simple storefront with “personable” service, it’s a “good bet” for “grabbing a quick bite” or “snacks for meetings”, and “makes your everyday pickup lunch special.”

## Caffe Luxxe Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>21</b>	<b>18</b>	<b>19</b>	<b>\$12</b>

Brentwood | 11975 San Vicente Boulevard (bet. Montana & Saltiar Aves.) | 310-394-2222

Santa Monica | Brentwood Country Mart | 225 26th Street (bet. Brentwood Terr. & San Vicente Blvd.) | 310-394-2222

Santa Monica | 925 Montana Avenue (bet. 9th Ct. & 10th St.) | 310-394-2222

[www.caffeluxxe.com](http://www.caffeluxxe.com)

“No need to go to Italy”, the “espresso jockeys” at these Euro-style coffeehouses know how to fashion “strong, rich” caffeinated creations (with “artistic foam toppings”) at equally rich prices; there are “great pastries” and sandwiches too, and while you may not nab a spot to “work on your screenplay”, “it’s all about” the “top-notch” java here.

## Coral Tree Café Sandwiches

FOOD	DECOR	SERVICE	COST
<b>20</b>	<b>17</b>	<b>18</b>	<b>\$18</b>

Brentwood | 11645 San Vicente Blvd. (Darlington Ave.) | 310-979-8733

Encino | 17499 Ventura Boulevard (Encino Ave.) | 818-789-8733

[www.coraltreecafe.com](http://www.coraltreecafe.com)

Neighborhood types rely on these “comfy” cafes for “healthy” “dependable” sandwiches, salads and pastries crafted from organic ingredients, and “decent coffee”; decor is a “mixed bag”, but free WiFi helps, and most find “friendliness trumps its few flaws.”

## **Kings Road Cafe** American

FOOD	DECOR	SERVICE	COST
<b>18</b>	<b>13</b>	<b>17</b>	<b>\$21</b>

West Hollywood | 8361 Beverly Blvd. (Kings Rd.) | 323-655-9044

Studio City | 12401 Ventura Blvd. (Rhodes Ave.) | 818-985-3600

[www.kingsroadcafe.com](http://www.kingsroadcafe.com)

“Feel the LA buzz” at these WeHo and Studio City hangouts drawing “loyal regulars” and industry “wannabes talking loudly on their cell phones” for a “so-so” all-day American menu bested by the “tastiest coffee in town” roasted in-house and poured by “serious” baristas; acoustics inside get “noisy”, but sidewalk tables provide relief – either way, “plan for a wait on the weekends.”

## **LAMILL Coffee Boutique** Californian/Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>22</b>	<b>18</b>	<b>\$24</b>

Silver Lake | 1636 Silver Lake Boulevard (bet. Berkeley Ave. & Effie St.) | 323-663-4441

[www.lamillcoffee.com](http://www.lamillcoffee.com)

“Obsessive” caffeine lovers hail this Silver Lake lounge – aka the “PhD of coffee houses” – for its “attentively brewed” java and “innovative”, all-day Californian menu served in a “hipster-chic” setting; critics contend it’s all a bit “silly” with “expensive” tabs and a “snooty” staff, but defenders insist “it’s a splurge that’s worth it”, adding that there’s always the hope of “seeing Jake Gyllenhaal” drink an \$8 hand drip.

## L'Epicerie French

FOOD	DECOR	SERVICE	COST
<b>21</b>	<b>17</b>	<b>19</b>	<b>\$31</b>

Culver City | 9900 Culver Blvd. (Duquesne Ave.) | 310-815-1600

[www.lepicierimarket.com](http://www.lepicierimarket.com)

A “delightful stop” in Culver City, this restaurant/bar/market hybrid covers all the bases with City Bean coffee and pastries for the latte-and-laptop crowd, wine at happy hour and “perennial French favorites” for dinner, along with a full selection of imported groceries; “helpful” staffers maintain a “chill” vibe, while prices are “a bargain for the Westside.”

## Olive & Thyme Café Market Eclectic

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>21</b>	<b>18</b>	<b>\$22</b>

Burbank | 4013 Riverside Dr. (Pass Ave.) | 818-557-1560

[www.oliveandthyme.com](http://www.oliveandthyme.com)

“A rare stylish treat” in “chain-happy Burbank”, this “cute”, “high-end” cafe and market brings “delightful” Eclectic fare like sandwiches, salads, “amazing cheeses” and other “temptations” – plus Intelligentsia coffee – to a “media” crowd; the whitewashed setting stocked with gourmet goodies can feel “cramped”, but many get it to go.

## Susina Bakery & Cafe Bakery

FOOD	DECOR	SERVICE	COST
24	21	21	\$17

Beverly Boulevard | 7122 Beverly Blvd. (La Brea Ave.) | 323-934-7900

[www.susinabakery.com](http://www.susinabakery.com)

“A vision of decadence” with rows upon rows of “gorgeous” cakes and tarts, this Beverly Boulevard bakery/cafe also purveys “fantastic coffee” along with “good” sandwiches, salads, omelets and such; service is “professional”, the setting’s “quaint” and “at night, it becomes a bit of a de facto office for the local scenesters.”

## Urth Caffé American

FOOD	DECOR	SERVICE	COST
22	18	18	\$20

Downtown | 451 S. Hewitt St. (5th St.) | 213-797-4534 ●

West Hollywood | 8565 Melrose Ave. (bet. Westbourne & Westmount Drs.) | 310-659-0628 ●

Beverly Hills | 267 S. Beverly Dr. (bet. Charleville Blvd. & Gregory Way) | 310-205-9311 ●

Santa Monica | 2327 Main St. (Hollister Ave.) | 310-314-7040

[www.urthcaffe.com](http://www.urthcaffe.com)

“Such a scene”, this “quintessential LA” coffee-shop chain attracts a “gorgeous” crowd with “amazing Spanish lattes”, “healthy juices”, “gargantuan salads” and other “fresh” American fare, plus “decadent” desserts that are “hard to resist”; the patio seating makes it a “go-to for breakfast or lunch on a sunny day”, even if the perpetual crowds “make you wonder, ‘shouldn’t these people be at work or something?’”



# New York City

**Abraço Espresso** ☞ Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>26</b>	<b>20</b>	<b>22</b>	<b>\$14</b>

E Village | 86 E. Seventh St. (bet. 1st & 2nd Aves.) | 212-388-9731

[www.abraconyc.com](http://www.abraconyc.com)

Some of “NYC’s best espresso” – not to mention “delicious” drip – comes from this East Village “hole-in-the-wall” where “skilled” baristas pull the shots and serve up “scrumptious bites” to boot; just file its routine “line out the door” and “disappointingly limited hours” (“stay open, guys!”) under cons.

**Blue Bottle Coffee** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>24</b>	<b>21</b>	<b>22</b>	<b>\$10</b>

Chelsea | 450 W. 15th St. (10th Ave.)



[www.bluebottlecoffee.net](http://www.bluebottlecoffee.net)

TriBeCa | All Good Things Mktp. | 102 Franklin St. | 212-966-3663  

[www.bluebottlecoffee.com](http://www.bluebottlecoffee.com)

W 40s | Rockefeller Ctr. | 1 Rockefeller Plaza, concourse level  
(bet. 48th & 49th Sts.)  

[www.bluebottlecoffee.net](http://www.bluebottlecoffee.net)

Williamsburg | 160 Berry St. (bet. 4th & 5th Sts.) | Brooklyn | 718-387-4160  

[www.bluebottlecoffee.net](http://www.bluebottlecoffee.net)

“Fantastic drip” prepared by “masters of the craft” is the “coffee snob’s dream” made reality at these satellites of a revered West Coast roaster, whose “superior product” javaphiles insist lives up to the “unreal hype”; patience is in order since the baristas “take their time”, but the reward is a “primo” cuppa that’s “as fresh as can be.”

## Café Grumpy Coffeehouse

FOOD	DECOR	SERVICE	COST
24	19	21	\$9

Chelsea | 224 W. 20th St. (bet. 7th & 8th Aves.) | 212-255-5511

LES | 13 Essex St. (Hester St.) | 212-260-3454

Greenpoint | 193 Meserole Ave. (Diamond St.) | Brooklyn | 718-349-7623

Park Slope | 383 Seventh Ave. (bet. 11th & 12th Sts.) | Brooklyn |  
718-499-4404

[www.cafegrumpy.com](http://www.cafegrumpy.com)

“Coffee purists” gravitate to these “top-flight” drip specialists where “educated” baristas (it’s “almost a religion”) grind each cup fresh on “state-of-the-art” equipment, using “exquisitely roasted”, “single-origin” beans; a “grumpy” few feel they “take themselves way too seriously” here – maybe it comes with “catering to the hipster crowd” – but all agree these brews really “rev up your engine.”

## Gimme! Coffee Coffeehouse

FOOD	DECOR	SERVICE	COST
24	20	22	\$6

NoLita | 228 Mott St. (bet. Prince & Spring Sts.) | 212-226-4011

Williamsburg | 495 Lorimer St. (Powers St.) | Brooklyn | 718-388-7771

[www.gimmecoffee.com](http://www.gimmecoffee.com)

“How can you go wrong?” muse devotees of these Williamsburg–NoLita outposts of an Ithaca chain whose “micro-roasted, small-batch, single-origin beans” result in “impeccable” java with “kick”, dispensed by a “friendly”, “witty” crew; the stripped-down spaces don’t offer a whole latte elbow room, so consider getting your “caffeine fix” on the fly.



**Jack's Stir** Coffeehouse  
**Brew Coffee**



FOOD	DECOR	SERVICE	COST
<b>25</b>	<b>23</b>	<b>23</b>	<b>\$8</b>

Seaport | 222 Front St. (bet. Beekman St. & Peck Slip) | 212-227-7631

W Village | 138 W. 10th St. (bet. Greenwich Ave. & Waverly Pl.) |  
212-929-0821

[www.jacksstirbrew.com](http://www.jacksstirbrew.com)

“Stir-brewing” – i.e. aerating the grinds as they brew – lends a “beautiful, soft flavor” to the otherwise “good, strong coffee” at these “cozy” java bars in the West Village and the Seaport; “charming” digs, an “eclectic bluesy soundtrack” and “friendly” counter staffers are further reasons they “command fanatical loyalty” among their caffeinated customers.

## Joe Coffeehouse

FOOD	DECOR	SERVICE	COST
23	19	22	\$7

Chelsea | 405 W. 23rd St. (bet. 9th & 10th Aves.) | 212-206-0669 ~~☞~~

E 70s | 1045 Lexington Ave. (bet. 74th & 75th Sts.) | 212-988-2500 ~~☞~~

W 80s | 514 Columbus Ave. (bet. 84th & 85th Sts.) | 212-875-0100

W 100s | 550 W. 120th St. (bet. Amsterdam Ave. & B'way) | 212-851-9101

W Village | 141 Waverly Pl. (Gay St.) | Manhattan | 212-924-6750 ~~☞~~

[www.joenewyork.com](http://www.joenewyork.com)

Some of the “loveliest joe in the city” comes from this “go-to” chainlet known for its java “with panache”, prepared by “smiling”, “knowledgeable” baristas (“where do they find so many cute twentysomethings with beards?”); “the lines are long on weekend mornings” at the Gay Street original – a “Village institution” – but prime “people-watching” helps the time pass, and there’s now an 1,800-sq.-ft. ‘pro shop’/training lab in Chelsea that’s a “shiny palace of learning.”

## La Colombe Coffeehouse

FOOD	DECOR	SERVICE	COST
25	22	22	\$10

SoHo | 270 Lafayette St. (Prince St.) | 212-625-1717

TriBeCa | 319 Church St. (Lispenard St.) | 212-343-1515

[www.lacolombe.com](http://www.lacolombe.com)

Caffiends find “fixes” at these outlets of the “renowned” Philly roaster, where “knowledgeable baristas” brew “rich, dark, strong”, “blow-your-mind” java with a “European smoothness” and “Fair Trade” cred, complemented by a small but “excellent” pastry selection; the basic SoHo location and its roomier “loftlike” TriBeCa sibling are both populated with “lots of chic people.”

## Ninth Street Espresso ☞ Coffeehouse

FOOD	DECOR	SERVICE	COST
25	19	21	\$7

Chelsea | Chelsea Mkt. | 75 Ninth Ave. (bet. 15th & 16th Sts.) | 212-228-2930

E Village | 341 E. 10th St. (Avenue B) | 212-777-3508

E Village | 700 E. Ninth St. (Ave. C) | 212-358-9225

[www.ninthstreetespresso.com](http://www.ninthstreetespresso.com)

A “game changer on the NYC scene” when it opened in the East Village in 2001, this pioneering “coffee-lover’s coffeehouse” chainlet remains a “go-to” for “meticulously prepared”, “damn good” java – notably “espresso that packs some punch” – now made with beans from Queens’ Dallis Bros.; “serious” yet “mellow” baristas work its spaces with a “simple aesthetic” – and while the Chelsea Market outpost offers no seating, it’s perfect pre–High Line.

## Stumptown Coffee ☞ Coffeehouse

FOOD	DECOR	SERVICE	COST
25	22	22	\$7

Chelsea | Ace Hotel | 18 W. 29th St. (B'way) | 212-679-2222

[www.stumptowncoffee.com](http://www.stumptowncoffee.com)

Experience the “best” of “third-wave West Coast coffee” at this “stand-up bar” inside Chelsea’s “fabulous” Ace Hotel, where the “sublime” brews – made from “meticulously selected” beans “freshly roasted” in the company’s own Red Hook facility – come via “intelligent” “hipster baristas”; just “be prepared to socialize” a while because there can be “big lines” – but this level of “attention to detail” means for most it’s “worth the wait.”

## Toby's Estate Coffee ☾ Coffeehouse

FOOD	DECOR	SERVICE	COST
23	25	25	\$9

Williamsburg | 125 N. Sixth St. (bet. Bedford Ave. & Berry St.) | Brooklyn | 347-457-6160

[www.tobysestate.com](http://www.tobysestate.com)

Further “helping Williamsburg become the coffee capital of NYC”, this “Aussie import” in “spacious”, “ultra-designed” digs roasts “single-origin” beans to produce “excellent” pour-overs and espressos (“try the Flat White, a cortado from Down Under”) matched with “wonderful” “locavore” sandwiches and other bites; it gets “crowded” and prices are a bit “expensive”, but “attentive, knowledgeable” staffers, a ‘brew school’ offering public cuppings and “excellent paraphernalia” (grinders, espresso machines, etc.) for sale add value.



# Philadelphia

**Anthony's Italian Coffee House**    Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>23</b>	<b>21</b>	<b>22</b>	<b>\$11</b>

Bella Vista | 903 S. Ninth St. (Christian St.) | 215-627-2586

[www.italiancoffeehouse.com](http://www.italiancoffeehouse.com)

A “classic Italian Market stop”, this coffeehouse “hits the spot” with “dark”, “rich” coffees and “perfect” cappuccinos, courtesy of the “nice” baristas, as well as panini, baked goods and gelato; “quick” service is another plus, but some locals caution “avoid” it when the “tourists come into town.”

**Federal Donuts** American/Dessert

FOOD	DECOR	SERVICE	COST
<b>25</b>	<b>13</b>	<b>20</b>	<b>\$12</b>

Rittenhouse | 1632 Sansom St. (bet. 16th & 17th Sts.)

South Philly | 1219 S. Second St. (Manton St.)

[www.federaldonuts.com](http://www.federaldonuts.com)

“Leave your willpower” at the door of these “minimalist” South Philly and Center City New Americans that do “three things to perfection” – “finger-lickin’ good” Korean-style fried chicken, “unusual” donuts that inspire a “sugar high for days” and drip coffee – but serve only until “the limited supply runs out”; so make a “mad dash” there, but “be prepared to wait in line” anyway.

**Grindcore House** Coffeehouse/Vegetarian

FOOD	DECOR	SERVICE	COST
<b>26</b>	<b>25</b>	<b>27</b>	<b>\$10</b>

Queen Village | 1515 S. Fourth St. (Greenwich St.) | 215-839-3333

[www.grindcorehouse.com](http://www.grindcorehouse.com)

Urban “punks” groove on the “organic” coffee and “vegan treats” at this “quaint” South Philly vegetarian where the soundtrack is as “heavy” as a caffeine jolt; while “helpful”, the staff will also leave you and “your laptop” to “hang out” in peace.

**Gryphon Coffee Co.** Coffeehouse



FOOD	DECOR	SERVICE	COST
<b>21</b>	<b>21</b>	<b>22</b>	<b>\$13</b>

Wayne | 105 W. Lancaster Ave. (Wayne Ave.) | 610-688-1988

[www.gryphoncafe.com](http://www.gryphoncafe.com)

Main Line javaheads enjoy “organic, gourmet and gluten-free” goodies backed by “occasional live music” at this “charming”, “shabby-refined” coffeehouse in the center of Wayne with “lots of clients and very little room to put them”; insiders warn of “table hogs” who test the patience of “would-be diners” seeking an elusive lunchtime seat.

**La Colombe Torrefaction** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>24</b>	<b>19</b>	<b>21</b>	<b>\$9</b>

Avenue of the Arts | 1414 S. Penn Sq. (15th St.) | 215-977-7770

Rittenhouse | 130 S. 19th St. (Moravian St.) | 215-563-0860

[www.lacolombe.com](http://www.lacolombe.com)

These homebrewed cafes on Rittenhouse Square and across from City Hall are the “coffeehouse of choice for wannabe intellectuals” (is that “Jean-Paul Sartre at the next table with an iPad?”); your “hipster” experience comes with “joke-cracking” baristas (who are “too cool” for some) pulling “cappuccino as good as in Italy”, enjoyed in “inviting surroundings” along with tasty “baked goodies” that are often “gone by lunch.”

## **MilkBoy Coffee** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>18</b>	<b>17</b>	<b>18</b>	<b>\$14</b>

Washington Square West | 1100 Chestnut St. (11th St.) | 215-925-6455 L

[www.milkboyphilly.com](http://www.milkboyphilly.com)

Ardmore | 2 E. Lancaster Ave. (Cricket Ave.) | 610-645-5269

[www.milkboycoffee.com](http://www.milkboycoffee.com)

“Green sensibilities” and live music are the hallmarks of these “funky”, “friendly” coffeehouse twins; while the Ardmore original rocks the “prototypical cafe” vibe that lets you “chill awhile” over vegetarian-friendly fare on “comfy chairs”, the newer Wash West branch is a “bar by night” with “some of the hottest local” acts playing upstairs (“bring your shouting voice”) and “cool garage doors” that let the outside in.

## **Mugshots Coffeehouse & Cafe** Sandwiches

FOOD	DECOR	SERVICE	COST
<b>19</b>	<b>16</b>	<b>15</b>	<b>\$12</b>

Brewerytown | 2831 W. Girard Ave. (bet. 28th & 29th Sts.) | 215-717-3327

Fairmount | 1925 Fairmount Ave. (Uber St.) | 267-514-7145

[www.mugshotscoffeehouse.com](http://www.mugshotscoffeehouse.com)

These “funky” little coffee shops fuel Brewerytown and Fairmount with fair-trade java and locally sourced sandwich options “for all types of eaters, from omnivores to vegans”; critics cry “highway robbery” over the prices and grouse about “slow” service and “people with computers occupying all seats all day.”



**One Shot Coffee** American

FOOD	DECOR	SERVICE	COST
<b>23</b>	<b>23</b>	<b>23</b>	<b>\$19</b>

Northern Liberties | 217 W. George St. (2nd St.) | 215-627-1620

[www.1shotcoffee.com](http://www.1shotcoffee.com)

“Awesome” Stumptown joe, “delicious” specialty drinks, “yummy bagels” and more, served by a staff that’s “always nice no matter how cranky you are” make this “cozy” Northern Liberties coffeehouse a “perk-fect” “waker-upper”; a few grouse about the “Seattle-like price tags”, but cafffiends tout the “half-hipster, half-grandmother’s living room” upstairs lounge where they could sit with their laptops “for days if they never closed at night.”



# San Francisco

**Blue Bottle Café** Californian/Coffeehouse 

FOOD	DECOR	SERVICE	COST
24	17	19	\$9

Embarcadero | Ferry Bldg. Mktpl. | 1 Ferry Bldg. (The Embarcadero) |  
San Francisco | 510-653-3394

SoMa | Mint Plaza | 66 Mint St. (Mission St.) | San Francisco | 510-653-3394

**Blue Bottle Kiosk** ☞ Californian/Coffeehouse

Hayes Valley | 315 Linden St. (Gough St.) | San Francisco | 510-653-3394

**Blue Bottle Roastery & Coffee Bar** Californian/Coffeehouse

Oakland | 300 Webster St. (3rd St.) | 510-653-3394

**Rooftop Garden Blue Bottle Coffee Bar** Californian/Coffeehouse

SoMa | SFMOMA | 151 Third St. (bet. Howard & Mission Sts.) | San Francisco |  
415-243-0455

[www.bluebottlecoffee.net](http://www.bluebottlecoffee.net)

Java junkies brave “crazy-long” queues to order “pricey” cups of “exquisite” “caffeine gold” from baristas who “make magic with coffee beans” at this cult chain; though a few “don’t understand” the “extreme hype” and huff about the “hipper-than-thou” attitude, most maintain the “soul-satisfying” sips and “wonderful” pastries are “worth every minute” of the wait; P.S. some locations also serve a small menu of “fantastic” Californian breakfast and lunch fare.

**Carmel Bakery** Bakery

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>16</b>	<b>19</b>	<b>\$13</b>

Carmel | Ocean Ave. (bet. Dolores & Lincoln Sts.) | 831-626-8885

Dispensing “traditional European-style pastries and coffee”, Bavarian soft pretzels, “homemade soups and large sandwiches”, this Carmel bakery “institution” dating to 1906 is a “great place to stop on Ocean Avenue” to “fuel up” in the morning or grab “take-out lunch” “after a day of shopping”; P.S. open 7 AM–7 PM.

**Craftsman & Wolves** Bakery/Sandwiches

FOOD	DECOR	SERVICE	COST
<b>-</b>	<b>-</b>	<b>-</b>	<b>1</b>

Mission | 746 Valencia St. (bet. 18th & 19th Sts.) | San Francisco |  
415-913-7713

[www.craftsman-wolves.com](http://www.craftsman-wolves.com)

Pastry whiz William Werner’s über-modern contemporary patisserie in the Mission serves his signature off-the-wall confections, pastries both sweet and savory and ever-changing grab-and-go offerings along with Sightglass Coffee and tea; the cafe, filled with illuminated display cases and clean steel paneling, is so sleek it could be mistaken for a Bulgari store, albeit with significantly more affordable offerings.

**Dynamo Donut & Coffee**  Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>25</b>	<b>15</b>	<b>20</b>	<b>\$8</b>

Mission | 2760 24th St. (bet. Hampshire & York Sts.) | San Francisco |  
415-920-1978

[www.dynamodonut.com](http://www.dynamodonut.com)

“Insanely tasty” donuts, including the “favorite” maple bacon (a “no-brainer”) are “too good to be true” at this petite Mission bakery, a “hipster destination” for “unsurpassed” sweets offered in “innovative”, “daring combos”, plus “strong, delicious” coffee poured by the “friendliest crew”; sure, it’s “rather pricey”, but fans swear “all hesitation melts away” after one bite.

**Emporio Rulli** Dessert/Italian

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>20</b>	<b>18</b>	<b>\$20</b>

Downtown | Union Sq. Pavilion | 225 Stockton St. (bet. Geary & Post Sts.) |  
San Francisco | 415-433-1122

Larkspur | 464 Magnolia Ave. (bet. Cane & Ward Sts.) | 415-924-7478

[www.rulli.com](http://www.rulli.com)

It’s like “taking a short vacation in Italy” at this “bustling” cafe chain that turns out an “amazing” array of “authentic” pastries, “tasty” panini sandwiches and “strong” coffee drinks from “well-trained baristas”; the “bustling” Larkspur original is “cozy”, Union Square offers “excellent people-watching on the square” and SFO branches are an “escape from fast food.”

## Hayes Valley Bakeworks



American/Bakery



Hayes Valley | 550 Gough St. (bet. Fulton & Grove Sts.) | San Francisco |  
415-864-2688

[www.bakeworkssf.com](http://www.bakeworkssf.com)

Bringing carbs and a good cause together in Hayes Valley, this nonprofit bakery and cafe pumps out affordable housemade pastries, pizzas, sandwiches and ‘celebrity soups’ employing recipes from local chefs, plus Four Barrel coffee and Kombucha on tap; the sunny corner storefront, outfitted with reclaimed wood cabinetry and a wall of vintage rolling pins, doubles as a culinary training program for disabled, homeless or at-risk staffers.

## Machine Coffee & Deli



Coffeehouse/Sandwiches



Downtown | 1024 Market St. (6th St.) | San Francisco | 415-913-7370

This affordable Downtown shop features Four Barrel Coffee offered in presses, espressos and as hand-cast cups of single origin beans alongside a simple lineup of breakfast fare and baked goods; in-house smoked and roasted meats (overseen by Showdogs charcutier Peter Temkin) are destined for build-your-own sandwiches gilded with housemade sauces, fixings and breads.

## Model Bakery Bakery

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>14</b>	<b>18</b>	<b>\$14</b>

Napa | Oxbow Public Mkt. | 644 First St. (McKinstry St.) | 707-963-8192

St. Helena | 1357 Main St. (bet. Adams & Spring Sts.) | 707-963-8192

[www.themodelbakery.com](http://www.themodelbakery.com)

Although these “low-key” St. Helena–Napa “coffee stops” are “primarily” “neighborhood” bakeries, they also offer reasonably priced fare for a “casual breakfast or lunch”, including “great tartine sandwiches”, “tasty pizzas” and “delicious” pastries; “service can be slow” and the Main Street original has more “local ambiance”, but both bake up their “famous” English muffins that are “out of this world.”

## Sandbox Bakery Bakery

FOOD	DECOR	SERVICE	COST
<b>25</b>	<b>16</b>	<b>20</b>	<b>\$13</b>

Bernal Heights | 833 Cortland Ave. (bet. Cortland Ave. & Gates St.) |

San Francisco | 415-642-8580

[www.sandboxbakerysf.com](http://www.sandboxbakerysf.com)

Fans “flock” to this “French bakery with a Japanese twist” in Bernal Heights for “sweet and savory snacks and pastries” plus “great coffee” and “unique” “bento-style lunch items”; though it “ain’t cheap” for what you get and there’s no indoor seating, sidewalk “benches” and a “nice staff” will “do just fine” for most; P.S. closes at 3 PM.



# Washington, DC

**Bayou Bakery** Southern

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>18</b>	<b>19</b>	<b>\$17</b>

Courthouse | 1515 N. Courthouse Rd. (15th St.) | Arlington, VA |  
703-243-2410

[www.bayoubakeryva.com](http://www.bayoubakeryva.com)

A “New Orleans sensibility” pervades this “friendly” Courthouse counter-serve bakery/cafe where “terrific” Southern standards, “delicious” beignets, “OMG” desserts and “awesome” coffee keep it humming from breakfast on; in fact, some folks “never want to leave” the “comfy couch” in the corner of the “cute” room, “whimsically decorated” with mason jar lights and salvaged artifacts.

**Busboys & Poets** American/Eclectic

FOOD	DECOR	SERVICE	COST
22	22	21	\$23

Mt. Vernon Square/Convention Center | City Vista | 1025 Fifth St. NW (K St.) | 202-789-2227 ●

U Street Corridor | 2021 14th St. NW (V St.) | 202-387-7638 ●

Hyattsville | 5331 Baltimore Ave. (Jefferson St.), MD | 301-779-2787

Shirlington | Village at Shirlington | 4251 Campbell Ave. (Arlington Mill Dr.) | Arlington, VA | 703-379-9756 L

[www.busboysandpoets.com](http://www.busboysandpoets.com)

“Is it a bookstore, a coffee shop, a restaurant or a space for activists to gather?” – it’s “all of the above”, and there’s “never a dull moment” in these “friendly” and “happening” “polyglot hangouts” in the DC area; you can “surf the web” while enjoying “affordable” American-Eclectic fare to suit “pretty much any appetite”, “grab drinks” at the bar (full range of caffeine and alcohol), “take in some poetry” or sink into one of the “comfy” chairs in the “funky” settings and talk “politics, books or movies.”



## Buzz Coffeehouse

FOOD	DECOR	SERVICE	COST
22	20	21	\$11

Greater Alexandria | 901 Slaters Ln. (Potomac Greens Dr.) | Alexandria, VA | 703-600-2899

[www.buzzonslaters.com](http://www.buzzonslaters.com)

Ballston | 818 N. Quincy St. (Wilson Blvd.) | Arlington, VA | 703-650-9676

[www.buzzbakery.com](http://www.buzzbakery.com)

“Wonderful” “snack options” – from “real food” like quiche and sammies to “creative” desserts – at everyday prices make these “friendly” Alexandria and Ballston bakery/cafes the DC area’s No. 1 value; you can keep your “laptop blazing” while sipping “good coffee”, perhaps with one of their signature cupcakes with “lick-your-fingers-good frosting”, plus there’s wine and beer at night to kindle a “nice ‘buzz’” in the “cute”, “retro” spaces.

## Cafe Nola American

FOOD	DECOR	SERVICE	COST
24	20	22	\$25

Frederick | 4 E. Patrick St. (Market St.) | 301-694-6652

[www.cafe-nola.com](http://www.cafe-nola.com)

“Expect quality” organic ingredients and “plenty” of “vegetarian choices” on the New American menu of this all-purpose coffeehouse/cafe where “local food and music” (and art) “come together” in Frederick; the “laid-back”, “granola” vibe pulses from the “best” cappuccinos in the morning to “awesome infused” spirits late at night.

## **Commissary** American

FOOD	DECOR	SERVICE	COST
<b>19</b>	<b>17</b>	<b>18</b>	<b>\$24</b>

Logan Circle | 1443 P St. NW (bet. 14th & 15th Sts.) | 202-299-0018

[www.commissarydc.com](http://www.commissarydc.com)

All-in-one bar/coffeehouse/restaurant, Logan Circle’s “refreshingly inexpensive”, “cozy” “neighborhood dive” does it all with a “solid” American menu “broad enough to suit just about anyone”, “comfortable” armchairs and “free WiFi”; locals “doing some work” or “meeting up” for happy hour appreciate a “welcoming” vibe from the staff.

## **Northside Social** Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>22</b>	<b>18</b>	<b>18</b>	<b>\$16</b>

Clarendon | 3211 Wilson Blvd. (Fairfax Dr.), VA | 703-465-0145

[www.northsidesocialarlington.com](http://www.northsidesocialarlington.com)

It’s “like my own living room” say folks who sink into “comfy old sofas” or “camp out on laptops” while sipping “froufrou” java and noshing “great” baked goods and sandwiches at this “hip” “hangout” in Clarendon; those who find it “overpopulated” can ascend to the more “intimate” second-floor wine bar for small plates and vino, but up or down, the vibe is “friendly” and the tabs low.

**Tryst**  Coffeehouse

FOOD	DECOR	SERVICE	COST
<b>21</b>	<b>22</b>	<b>19</b>	<b>\$17</b>

Adams Morgan | 2459 18th St. NW (bet. Columbia & Kalorama Rds.) |  
202-232-5500

[www.trystdc.com](http://www.trystdc.com)

“Thick-rimmed glasses” and “laptops” are the must-have accessories at Adams Morgan’s “packed” answer to a “Berkeley” coffeehouse, where “comfy”, “unhomologous” furniture and “great” music (recorded by day, live by night) invite “hipsters” to “hang out” nursing a latte or noshing on “reasonably priced” “sandwiches and sweets”; “friendly” service matches the “relaxed” groove – speaking of which, wine, beer and cocktails offer further opportunities to “chill.”

