HOW DO WE "DO YER BREW?"

Express-O Café provides our guests with as many customizable options for your brew, from bean to the brew!

The 4 Families of Coffee Beans

- **Arabica:** most produced and heavily marketed coffee bean in the world. Sweeter and softer, less acidic. Easy to plant, farmed and grown in high-altitude areas, best experienced when served hot (without milk or creamer) and tasted on the front palette (for salinity and sweetness).
- **Excelsa:** part of the Liberica coffee bean family and has its own very distinct flavors. Grows in Southeast Asia, develops dark and roasty notes.
- **Robusta:** second-most produced and heavily marketed coffee bean in the world. Strong and harsh flavor, high caffeine level and low acidity. Best experienced when served with sugar and cream. Sampled on the back palette (for bitterness, low acidity and smooth texture), with flavors of chocolate and rum.
- **Liberica:** grows in a very specific climate, giving it a unique fruity and flowery aroma. Smokey taste, also known as woody taste.

Available Types of Coffee Roasts

LIGHT ROAST
- Color-light browns.
- No oil on the surface.
- Snappy/High acidity.
- Retained most caffeine from coffee beans.
- Retains most flavor from the original coffee bean.

MEDIUM ROAST
- Color-medium brown.
- No oil on the surface.
- Balanced level of acidity.
- Medium caffeine level.
- Balanced flavor.

DARK ROAST
- Color-dark/black browns.
- Oil is present on the bean surface.
- Low acidity level.
- Low to very low caffeine levels.
- Smooth mellow flavor.

OUR COFFEE BREWING METHODS



STEEPING METHODS

French Press-medium course coffee steeped then pressed down through a filter. This provides larger batches of brew with a strong, sometimes bitter, flavor.

Siphon Brewers-use heat-induced vacuum to pull water up into the coffee grounds. Once steeped, the brewed coffee is pulled back into the siphon's lower chamber. This produces a clear, smooth, flavorful coffee.



DRIPPING METHODS

Percolators-they move boiling water through coarse coffee grounds in cycles. This produces a stronger, bitter brew.

Clever Dripper-hot water is poured over the beans into a vessel with a filter and built-in valve that lets the coffee sit in the container to brew the coffee for longer/better flavor.



PRESSURE METHODS

Espresso Machine-highly pressurized water is pushed through tightly packed grounds to create a small dose of very intensely brewed coffee

Moka Pot-fine grounds are added to the pot; water will heat into steam, passing through the grounds and condensing into brewed coffee on the top to produce a very flavorful brew.

BEVERAGES & MIXED DRINK

Serving Sizes: Small (8 fl oz) | Medium (14 fl oz) | Large (20 fl oz)
Add a Shot of Espresso: (0.8 fl oz) | **$1.75**

DRIP COFFEE S $3.49 | M $3.79 | L $3.99
Classic cup of coffee!

CAPPUCCINO S $4.99 | M $5.99 | L $6.49
A classic equal mix of steamed milk, foamed milk, and a shot of espresso.

CORTADO S $5.99
Equal parts steamed milk and espresso brewed to create a creamy, non-acidic blend with no foam layer.

LATTE S $4.99 | M $5.99 | L $6.49
Perfect for new coffee drinkers! Mostly steamed milk with a light foam that softens espresso's strong flavor.

RED-EYE S $6.29
A bold cup of drip coffee with an extra shot of espresso for a big caffeine boost.

MOCHA S $5.29 | M $5.99 | L $6.99
Espresso, steamed milk, and your choice of chocolate for a sweet and rich experience.

RAF S $4.59
Espresso, sugar, vanilla, and cream steamed together for a silky sweet treat.

MACCHIATO S $3.99
Espresso topped with a splash of milk and foam to calm its acidity.

CAFÉ CUBANO S $5.29 | M $5.99 | L $6.99
Brewed in a Moka pot for a creamy, dark, sweet espresso-like drink.

AMERICANO S $4.29 | M $4.99 | L $5.59
Espresso poured over hot water for a smooth, balanced coffee.

LONG BLACK S $4.29 | M $4.99 | L $5.59
Espresso added to hot water to create a thick crema layer on top.

BULLETPROOF S $3.99 | M $4.29 | L $4.99
Coffee blended with oil and butter for a creamy, energy-boosting drink.

RISTRETTO S $4.29
A short, under-brewed espresso shot with a sweeter, lighter flavor.

VIENNA COFFEE S $5.59 | M $5.99| L$6.59
Espresso layered with whipped cream, cocoa powder, syrup, and chocolate shavings.

BAGGED COFFEE

As we receive constant new and seasonal flavors, the availability and prices of our bagged coffees are constantly changing. Please check the cafe counter to see all up to date prices and available bean varieties we have today!

House Standards

- **The Express-O House Blend**
  12-ounce bag | $16.99
  Caramel, Toasted Walnut
  A low acid mix of light roasted arabica beans, perfect for a smooth cup of coffee in the early morning!
- **Sleepy Buster Blend**
  12-ounce bag | $17.99
  Rum, Dark Chocolate
  A medium roast mix full of robusta beans. The deep and dynamic flavor is perfect for using in creamy or milk based beverages.
- **Our Custom Blending and Bagging Experience**
  (1)12-ounce bag! $21.99
  One 12-ounce bag makes about 60-80 cups of standard drip coffee. Create one bag of any bean blend that we will scoop and grind for you in house! You can also get this personal blend prepared in house for any beverage of your choice for no extra charge!



LEARN MORE ABOUT OUR WEEKEND ACTIVITIES!

Be Your Own Barista Class

Ever wonder how cafés make the perfect pour?
Join us at **Express-O Café** for a fun, hands-on class where you'll learn the essentials of brewing like a pro. From pour-overs and espresso pulls to silky milk froth, latte art, and flavor profiling, you'll gain the skills to recreate café-quality drinks at home.

When: Select Saturdays, 6-8 PM
Price: $35 (includes all materials + custom blend to take home)

WHAT YOU'LL LEARN:
- Brewing Methods: Pour-over, French press, espresso & more
- Milk Frothing & Latte Art: Practice silky foam + simple designs
- Flavor Profiling: Identify tasting notes & pair flavors
- DIY Blends: Create your own signature coffee to take home

WHAT'S INCLUDED:
- Expert barista instruction
- Fresh pastry pairing from a local bakery
- Your own custom blend + brewing guide

Come for the coffee, leave with the confidence to be your own barista anytime.

Reserve your event today at **Express-O Café.** Let's **BREW, LEARN** and **SIP** together!

Company Event? We Can Help You "Brew" It!

At **Express-O Café** we are more than just your neighborhood stop for a quick cup of Joe! Whether you are hosting a corporate meeting, group celebration, or creative workshop, we will provide the coffee and local pastries necessary to fuel your team. Whether it's a quick huddle or an all-day brainstorm, we tailor the experience to be expressive, flavorful and unforgettable.

- **Make it interactive!**
  Add a tasting event, or our signature Mystery Pairing Challenge for a fun ice breaking experience.
- **Elevated parings!**
  From espresso and croissant, to spiced chai and cinnamon rolls, our curated coffee and pastry pairings are designed to delight.
- **Learn while you sip.**
  Every event is filled with informative tips and tricks to help you become the best at-home barista, from brewing methods to flavor profiling, you'll leave with more than just a caffeine buzz.



OUR ROOTS



MEET BRIAN O'CONNER FOUNDER OF EXPRESS-O CAFÉ:

Out of all the coffee-loving nerds that exist in the world, there is no other enthusiast that compares to Brian O'Conner. Before **Express-O Café**, Brian bounced between random desk jobs for 15 years to make ends meet. Despite loathing work, he had a hobby that he enjoyed; mixing and matching different coffee blends. Brian quickly found that many store's options for coffee were rather limited, and he was often left wishing that there were more flavors to choose from in stores. When COVID struck, Brian was stuck at home. It was during this period of time that Brian began to further develop his hobby of mixing his own personalized blends. He developed his own stash of fancy coffee blends and continued to develop even more customized beverages. All this combined inspired Brian to pursue a new business venture; to give café lovers a personalized experience to mix and create their own beverages! Once the quarantine mandate was lifted in early 2021, Brian started up **Express-O Café** and it quickly became a favorite among café enjoyers!



OUR CAFFEINATED CUSTOMERS AT EXPRESS-O CAFÉ

Express-O Café gives customers a personalized experience enjoying different flavors of coffee blends by providing a variety of customizability options. Any person can walk into the café and grab a small selection of blends, or select a pre-blended beverage that expresses their flavor needs. Furthermore, the café informs customers who are less familiar with coffee, so that customers can learn to make their own flavors of coffee at home. **Express-O Café** provides for coffee lovers to learn and obtain everything they need so they can become their own barista at home.

Express-O Café is catered towards innovative and creative minds that are passionate about coffee making. Our café lets customers mix together the most unique beverages that they would never imagine. Our brand is about pairing childlike fun with the sophistication and fanciness of being in a café. We encourage learning and connecting with like-minded café lovers, finding a place to share space and ideas. Regardless of what you enjoy, the path you choose will always end with a tasty beverage.



EXPRESS-O Café



www.expressocafe.com

440-128-2233
Avon, Ohio 44011
5940 Chester Road
Express-O Café

Contact **Express-O Café**: express0cafe@gmail.com
Stay Updated to Latest News Related to Our Café
@expresso0cafe on all socials!

Questions or Concerns?

To see what events we have coming up!
Check out Instagram **@expresso0cafe**
between 5pm and 8pm each month;
Classes and events are on **select Saturdays**

HOURS OF OPERATION:

7:00am-3:00pm, Tuesday-Sunday

Four Values Brewed Together



Educational

Express-O Café offers instructional sessions that demonstrate techniques involving making coffee. The sessions serve to introduce all our customers to concepts relating t brewing great coffee.



Connectivity

Express-O Café provides an opportunity for like-minded café lovers to gather together in social events. Customers can share with one another of which flavors they like to mix together, or what events they plan to attend at the café.



Efficiency

The process for customers to get the flavors they want for their coffee and walk out takes a short amount of time. There are multiple stations in the café, so that customers can go to a specific station depending on which kind of item they are after.

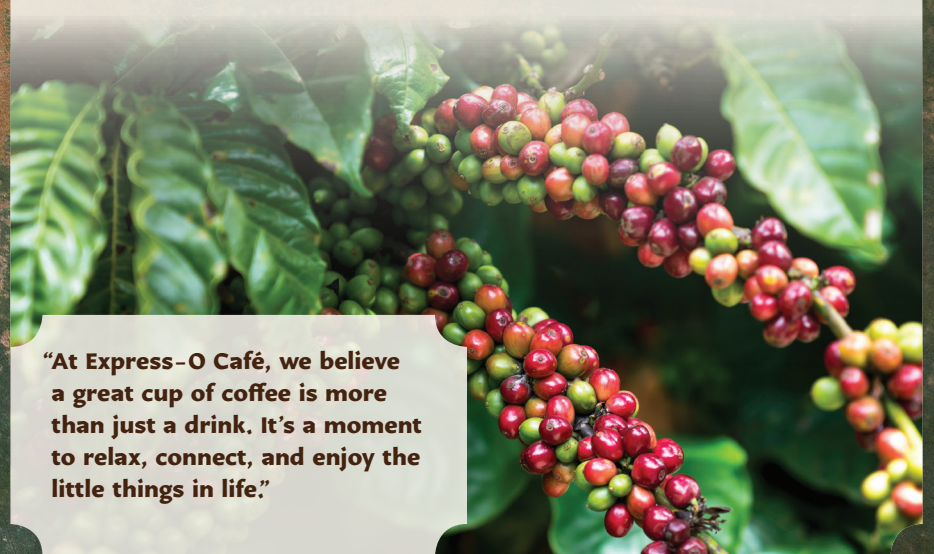


Creativity

The café offers a personalized experience for customers to make their own flavors of coffee suited to their needs. There are numerous brands to choose from for each different flavor of blends for coffee.

Coffee at its Core: Express-O Café's Purpose

Express-O Café enables the creativity and passion of our fellow café enthusiasts with the hopes of bringing a bit of joy to their morning routine. We educate those who want to learn more about making their own beverages, where the product comes from, how to prepare it, and understanding flavor on a whole new level. We encourage community involvement, creating connections not just through a love for coffee, but through partnerships. **Express-O Café** is the do-it-all place to find your new favorite blend, get a quick morning drink, find a place to collaborate, and spark a new hobby. We want to popularize the option to create your own blends for coffee and make it a standard in the coffee industry.



"At Express-O Café, we believe a great cup of coffee is more than just a drink. It's a moment to relax, connect, and enjoy the little things in life."