

# BEST OF THE YEAR!

# bon appetit

JAN 2010

EAT WELL / SAVOR LIFE

## STARTERS / restaurants



Four Barrel Coffee, San Francisco

### THE HOT 10

## best boutique coffee shops

A coffeehouse used to be just a few couches, ho-hum muffins, and free Wi-Fi. But a new generation of artisanal roasters and enthusiastic baristas is offering not only a quality cup of joe, but also sophisticated menus and innovative design. End result? Now you've got a real reason to hang out. **ANDREW KNOWLTON**

#### lamill coffee LOS ANGELES

The menu (soft scrambled eggs with Dungeness crab, arctic char tartare, pork-belly risotto) is ambitious. The coffee (brewed in a Clover machine, the Ferrari of coffeemakers) is delicious and roasted nearby. 1636 Silver Lake Boulevard; 323-663-4441; lamillcoffee.com

#### four barrel coffee

**SAN FRANCISCO**  
San Franciscans love their burritos, bicycles, and coffee.

For the best of the last, there's this Mission District hot spot—decorated with boars' heads—that roasts its own coffee and serves doughnuts such as bacon-apple with maple glaze. 375 Valencia Street; 415-252-0800; fourbarrelcoffee.com

#### NOVO DENVER

Found at three retail locations and many top restaurants, this Denver roaster's product makes it easier for java junkies to buy local. The Arvada Coffee

Bar serves breakfast burritos, sandwiches, and pastries—all as impeccably sourced as its beans. 7745B Wadsworth Boulevard; 303-424-1313; novocoffee.com

#### octane coffee bar & lounge

**ATLANTA**  
This loft-style shop brews coffee in French presses, and its syrups (chocolate, caramel, and vanilla) are made in-house. To go with your coffee, try the grilled PB&J. 1009-B Marietta Street NW; 404-815-9886; octanecoffee.com

#### the coffee studio CHICAGO

Local Intelligentsia-brand beans are used at this smartly designed Andersonville shop, and the baristas are at the top of their craft. They carefully "pull" perfect espressos and elevate the cappuccino to high art. 5628 North Clark Street; 773-271-7881; thecoffeestudio.com

#### kopplin's coffee ST. PAUL

Great coffee starts with great expertly roasted beans. The Twin Cities' finest coffee shop sources from Terroir, a first-rate roaster. The pastries—including cinnamon buns and pecan shortbread—come from artisanal bakery Rustica. 490 Hamline Avenue South; 651-698-0457; kopplinscoffee.com

#### abraço NEW YORK

The Big Apple is in the midst of an all-out coffeehouse boom. Among the best is this tiny East Village spot that serves espresso and individually dripped coffee (made with Counter Culture beans), irresistible olive oil cake, and perhaps the tastiest frittata in town. 86 East 7th Street; abraconyc.com

#### little t american baker

**PORTLAND, OREGON**  
Baker-owner Tim Healea's artisanal bakery turns out one of the city's most satisfying cups of coffee (sourced from local roaster Stumptown). And there are excellent croissants, pretzel bread, and sandwiches. 2600 SE Division Street; 503-238-3458; littletbaker.com

#### progress coffee AUSTIN

Favorite coffee shops don't just serve terrific joe; they also act as a modern-day meeting place. This Eastside spot with Owl Tree coffee and fresh biscuits is the best hangout in town. 500 San Marcos Street, Studio 105; 512-493-0963; progresscoffee.com

#### peregrine espresso

**WASHINGTON, D.C.**  
You've heard of microbrewed beer, but what about coffee? On Capitol Hill, you can get one of several single-origin coffees—for example, La Golondrina from Colombia—made to order just for you. 660 Pennsylvania Avenue SE; 202-629-4381; peregrineespresso.com ■