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Rants and Raves on Espresso

Coffee Bar [Overall Rating: 8.450](#)


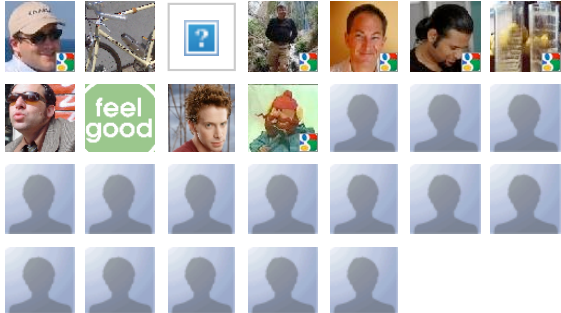

Address:	1890 Bryant St.	Coffee Rating:	8.40
Cross Street(s):	On the NE corner of Mariposa & Florida Sts.	Aroma:	8
City, State ZIP:	San Francisco, CA 94110	Body:	8
Neighborhood:	Potrero Hill	Brightness:	8
Phone:	415.551.8100	Crema:	9
Hours:	M-Sa 7am-10pm; Su 7am-7pm	Flavor:	8
Type of Establishment:	Espresso Bar	Taster's Correction:	1.0
Cafe Rating:	8.50	Size:	M
Barista:	9	Primary Taste:	Pungent
Savvy:	9	Coffee Beans:	Mr. Espresso
Ambiance:	8	Cup Manufacturer:	ACF
Presentation:	8	Price:	\$2.00
Consistency:	Very consistent	Last Update:	05/04/2009
Espresso Machine:	Faema	First Reviewed:	12/29/2007
Notes:	None		

Review

This huge, quasi-industrial space (Oakland shipping/container crane motif notwithstanding) is a project of two childhood friends, Jason the stage man and charmer of the house and Luigi the coffee obsessive (and of the Di Ruocco family that has owned and operated Oakland's Mr. Espresso for decades) plus Andrew the consultant/wine obsessive. Past an entry patio, there are two levels of wooden tables of various sizes (including some very large ones), counter seating, a private room for events, sofas, and metal chairs. The airy space, exposed concrete, and metal chairs make the place a bit cold in SF's fouler weather, but it warms up with a number of interesting wine options by the glass and bottle (it becomes something of a wine bar after 5pm), small plates, and great coffee. For coffee, there's a huge paper roll menu above the first floor bar.

Coffee is served from multiple bean choices: two for espresso from their three-group E91 Faema Ambassador, and two (or more) for their Clover machine. Our first visit featured Mr. Espresso's Neapolitan Espresso and Kenya AA for espresso and Guatemala Asobagri and Bolivia Cenaproc for the Clover. The Neapolitan shot is served (by Luigi's expert, timed hand) with a rich, mottled medium- to dark-brown crema of decent thickness. It has a sweeter edge of honey on top of a pungent flavor of herbs and cloves. It also has a rich mouthfeel (it is the shot rated here). The Kenya AA shot is what you'd expect from a single origin espresso; there's some blonding on the thinner medium brown crema, and Luigi cuts off the shot early as its pour thins much more quickly than that of a blend. It has a potent, clean, sharp, almost citric sweetness. Served in small white Nuova Point or larger classic brown ACF cups.

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<p> Lets be honest. This is not a review for Coffee Bar, it is a review for Luigi. Coffee Bar is a gre... More »</p>	