

ROASTED



A quick guide about coffee.
And those who make it.



SAVANNAH COFFEE ROASTERS

SAVANNAH
COFFEE ROASTERS
-ESTD 1909-



STORY

In 1909, Savannah Coffee Company was first established by Edgar R. Morrison. For more than 100 years, Savannah Coffee Roasters has poured art into every cup. Connoisseurs and novices alike celebrate the satisfyingly smooth notes of each varietal, blend and flavored coffee. Experience first-hand how these masters roast the freshest and finest beans from all over the world. Discover your favorite flavor and share a pound (or two) with a friend.

ADDRESS

215 W Liberty St. Savannah, GA 31401





COLLINS
QUARTER
BAR

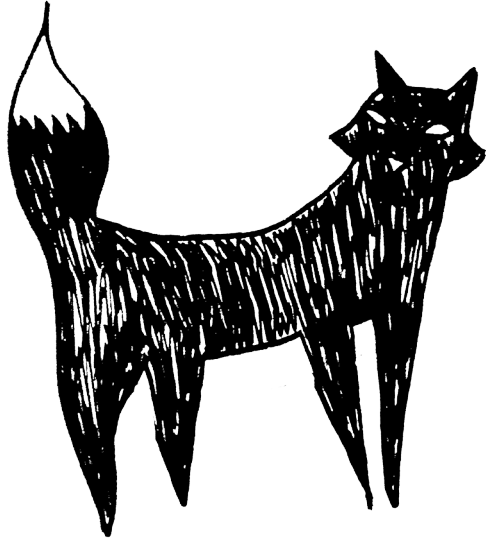
STORY

The Collins Quarter brings Australia's café capitol to Savannah. Styled after Melbourne's historic Collins Street, we deliver a unique café experience by pairing specialty coffee with innovative cuisine, all served in relaxed and casual environment. Native Melbournian Anthony Debreceeny put together our team of passionate coffee connoisseurs and food epicures to share the Collins Quarter experience with you!

ADDRESS

151 Bull St. Savannah, GA 31401





FOXY LOXY

STORY

Opened in 2011, and located in a prime location just a few blocks south of Forsyth Park, the café features plenty of outdoor seating in the courtyard, which is a popular spot among locals in warm weather. Every Tuesday brings live music by local and regional musicians, while first Fridays of the month, the café hosts artist receptions. And on Saturday evenings, the café lights up the firepit in the courtyard, where locals gather to sip coffees and adult beverages.

ADDRESS

234 Bull St. Savannah, GA 31401





GALLERY ESPRESSO

STORY

Circa 1993, deep in the historic Savannah area. Cozy, basement space for the first ten years, very reminiscent of the “beat poet” days. 2003 required a move to a larger location and the ultimate expansion of menu items. We were fortunate to move to a notable historic building at the south end of the popular Chippewa Square. The building was built in 1859 and has a long history of commercial versatility.

ADDRESS

234 Bull St. Savannah, GA 31401





PERC
COFFEE

STORY

In 2010, after years working as a barista, manager, and roaster in Athens, GA, Philip Brown came to Savannah. His mission: to cultivate an appreciation for outstanding coffee in the South. Armed with a Diedrich IR-12, a bike, and a really big backpack, he built PERC Coffee one bag at a time. They soon outgrew the shop, moved the works to a warehouse on the east side, bought a bigger roaster, and built out a swanky training lab.

ADDRESS

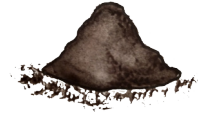
1802 E Broad St, Savannah, GA 31401





POUR
OVER

INGREDIENTS



6 tbsp
Coffee Grounds
Medium Fine



25 oz
Water

DIRECTIONS



Step 1.

Boil your water and grind your beans.

Step 2.

Damp your filter to create a seal.

Step 3.

Center coffee in brewer.
Then damp the grounds. Start your timer.

Step 4.

Slowly pour over the grounds,
evenly spreading the water.

Step 5.

Fill brewer flush to top.

Step 6.

At 4 min. Serve, and enjoy.



FRENCH PRESS



INGREDIENTS



8 tbsp
Coffee Grounds
Medium Coarse



42 oz
Water

DIRECTIONS



Step 1.

Boil your water and grind your beans.

Step 2.

Pour coffee in brewer.

Pour half your water. Start your timer.

Step 3.

Break up the top layer with a wooden spoon.

Step 4.

Pour the rest of your water into the reservoir.

Step 5.

At 4 min, slowly but firmly press the plunger.

Step 6.

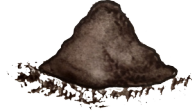
Serve, and enjoy.



AERO
PRESS



INGREDIENTS



2.5 tbsp
Coffee Grounds
Fine



7 oz
Water

DIRECTIONS



Step 1.

Boil your water and grind your beans.

Step 2.

Rinse your filter with some of your water.

Step 3.

Add your coffee to the brew chamber.
Place on top of mug.

Step 4.

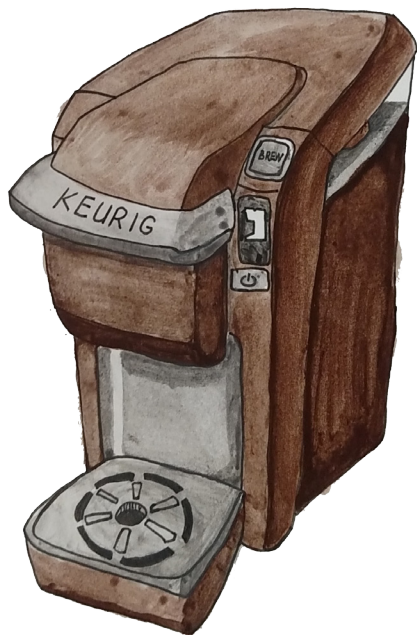
Pour your water into the brewing chamber.
Start the timer. Place plunger on the chamber.

Step 5.

At 1:15, remove the plunger and give it a swirl.
Replace, and press down on plunger.

Step 6.

Serve and enjoy.



KEURIG



INGREDIENTS



1 pod
K-Cup
Your Favorite



10 oz
Water

DIRECTIONS



Step 1
Throw it away.

Remember to thank your local barista!



Illustrated and Designed by Mason
masonkazel.com