



K-CAFE THE SPOT
SPECIALTY COFFEE | KOREAN STREET FOOD

COFFEE & ESPRESSO

	HOT 12oz	ICED 16oz
Cafe Americano	\$3.50	\$3.75
Espresso combined with hot water, a gourmet brewed coffee.		

Cafe Latte	\$4.25	\$4.50
Espresso combined with steamed milk, topped with a small amount of velvety milk foam.		

Latte Macchiato	\$4.25	\$4.50
Double shot of espresso topped with a spoonful of rich milk foam, steamed milk.		

Vanilla Latte	\$4.25	\$4.50
A Caffè Latte with vanilla essence added.		

Chocolate Latte	\$4.75	\$5.00
Espresso, chocolate flavoring and steamed milk topped with velvety foam and white chocolate shavings.		





K-CAFE THE SPOT
SPECIALTY COFFEE | KOREAN STREET FOOD

TEAS & ADES

SPECIAL TEA

HOT
12oz

ICED
16oz

Matcha Latte

A Caffe Latte with Matcha Tea added milk.

\$4.75

\$5.00

Butterfly Pea Flower Blue

Description

\$3.50

\$3.75

Lavender Tea

Description

\$3.50

\$3.75

Earl Grey Tea

Description

\$3.50

\$3.75

Peach Iced Tea

Description

\$3.50

\$3.75

Boba Tea

Fruit Jam/ Syrups/Powder Mix/Creamer/Jelly Powder/Tropioca Boba

S
\$4.49

M
\$5.49

L
\$6.49

JUICES-ADE

REGULAR

Mango Ade

Description

\$4.50

Peach Ade

Description

\$4.50

Grape Ade

Description

\$4.50





K-CAFE THE SPOT
SPECIALTY COFFEE | KOREAN STREET FOOD

DELI ITEMS

REGULAR
Each

Cup Bob

\$7.50

Korean convenience meal consisting of steamed rice and various toppings such as marinated beef, pork, chicken, lettuce with sauce (e.g., Gochujang, Mayo) packed in a portable cup or container

Korean Hot Dog

\$3.99

Consisting of a sausage and cheese combination, skewered on a stick and coated in a batter.

Hotteok

\$3.10

Stuffed with a sweet filling, traditionally made from brown sugar, cinnamon.

Cup Bingsu

\$6.25

Consists of finely shaved ice that is soft and fluffy, often resembling snow in texture. Common ingredients include condensed milk, fruit syrups, fresh fruits like strawberries, mangoes.

Toast

\$3.50

The key ingredient is an egg mixture, combined with finely chopped vegetables such as cabbage, , Ham, cheese cooked into a fluffy omelet.

Tteokbokki

\$7.50

Made by boiling ingredients such as rice cakes/ vegetables, fish cakes, boiled egg in seasoning.

Bungeoppang

\$2.75

Made by pouring a sweet pancake-like batter into a fish-shaped mold and filling it with sweet red bean paste (pat).

