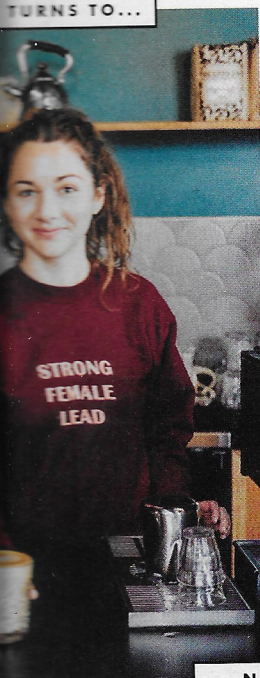


URNS TO...



... NIGHT AT EITHER/OR IN PORTLAND, OR.

MIGHT SAY I spend too much coffee shops. And others might spend too much time in bars. Or not they're right, I'm happy I'm cutting that number in half. How? Not because I'll be drinking cortados or saisons, but because beers, natural wines, and dialed-in espressos are cropping up all over coffee menus. Now the espresso joints I love are turning into my go-to spots to grab a drink at night. My commitment to quality booze mirrors my devotion to single-origin beans and third-wave coffee joints, so it's no surprise that those who put care into serving organic Kenyan coffee are going out over biodynamic Riesling.

But this movement is also about the money. "Having high alcohol margins allows us to keep our coffee more affordable and get customers in the door more than once a day," says Andrew Trautman, one of the owners of Remedy House in Buffalo.

After having an exceptional 8 a.m. cortado the last time I was at Remedy House, I understood that. The minute I walked out, I was thinking about coming back for a post-dinner amaro. And probably a glass of light-bodied red.

But how does this dual identity happen exactly? And who else is making it work? Introducing the new breed of coffee shop. Actually, let's call them coffee bars.

—ALEX DELANY

CHOOSE YOUR OWN ADVENTURE

Here are some of our favorite coffee shop hybrids in the country—and what to order when you're there

GET THE WINE
Methodical Coffee
Greenville, SC

The Order:
Tart Scarpetta Frico
Lambrusco

GET THE BEER
Figure 8 Coffee Purveyors
Austin

The Order:
Live Oak pilsner

GET ANYTHING
Remedy House
Buffalo

The Order:
Amaro, cocktails, beer, wine. We love this coffee shop for all the reasons.

GET THE AMARO
W/N W/N
Philadelphia

The Order:
Whatever the bartender's into that night

GET A COCKTAIL
Either/Or
Portland, OR

The Order:
The chocolaty Run
Away with Me



Ask a Barista, er... Bartender

Angie Thompson, a drink maker at Methodical Coffee, talks shop

Why turn the coffee shop into a bar?

Wine is like coffee's cool older cousin. The deeper we get into it, the more we learn about terroir, which helps us be more well-rounded coffee professionals.

Was there also an economic reason?

Totally. It's key to expand so we're not pigeonholed serving lattes. This guarantees more job security.

What's the response been?

One of our most loyal customers is a guy who works at a nearby Starbucks. He chooses to come to a coffee shop during his breaks to drink some wine! That's evidence that we're redefining what a coffee shop can be.

—ELYSE INAMINE

When a Coffee Shop Goes from Dawn to Dusk

How Remedy House breaks it all down. by JESSE SPARKS

THE SHIFT	Most popular drink order?	Length of time spent?	Light situation?
DAY	Drip coffee (duh), closely followed by lattes	In and out, usually a few minutes	None! Floor-to-ceiling windows let in crisp natural light
NIGHT	Natural wines from Meinklang	A few hours, with people grabbing an after-work drink or snack	Dimmed overhead lights and candles on tables for a moodier vibe



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