



Every coffee began somewhere far from this bar.

Across farms and mountains around the world, coffee passes through hundreds of hands before it reaches your glass.

Barabica is about respecting that journey.

Instead of using coffee as a flavoring, each drink is built around the character of the coffee itself. Its sweetness, acidity, texture, and aroma shape the cocktail.

Coffee is not an accent here. It is the ingredient the cocktail is built around.

Made possible with the support of:



Single-Origin Espresso Martini

Vodka. No liqueur. 3 brew methods.

Savage Coffees Gesha, Panama

12% | 140 mg

Coffee Shandy (NA available)

Coffee, beer, carbonated.

Elida Estate Vuelta Gesha, Panama

4.1% | 12 mg

Coffee Daiquiri

Planteray Dark, coffee cordial.

Bochesa Anaerobic Washed, Ethiopia

20% | 8 mg

Irish Coffee Highball

Ferrand 1840, cream, carbonated.

Tropical Weather, Ethiopia

10.4% | 9 mg

AeroPress'd Negroni

Ferrand 1840, Campari, vermouth.

Flores Family Gesha, Peru

21% | 60 mg

Coffee Old Fashioned

Ferrand 1840, coffee bitters.

Geometry, Colombia & Ethiopia

25% | 4 mg

Mochamaro

Braulio, chocolate, steamed milk.

6.5% | 0 mg

ABV and caffeine values are estimated.

Reference: an 8 oz black coffee contains about 95 mg caffeine.