

# LIQUID LANGUAGE

Welcome To Beantown

drink

**So many great coffee shops, so little time!**



This is the second part of a collaboration article that was printed in the September issue of *tastebud*. The goal was to highlight the coffee culture in Kansas City, but also to list the shops worth visiting. This was a true collaboration piece as nearly a dozen current or ex-coffee pals came together to add input.

This accumulated list is not in any order, but covers the greater Kansas City coffee shops that are well worth a visit.

**Latteland** has several locations across the city and each one highlights its best assets. Expect to receive terrific service and shots at the State Line and Plaza locations. You can always go in and get a well-priced French press served by the cup, using one of Kaldi's coffees from St. Louis.

**The Filling Station** has the best juices around. Owner Robin Krause and her crew use a Little Shop of Horrors type of machine to create savory and nutritious juice mixes. Whether you choose a cold drink or a hot cappuccino made with Broadway's Espresso, the Filling Station is a place to get fueled. On top of all that, the Union Hill location is probably the best looking coffee shop in the city right now.

Three fairly new roasters on the map are **Oddly Correct**, **Benetti's Coffee Experience** and the **Friendly Bean**. All three are roasting a range of origin coffees. You can find Oddly Correct at the Filling Station. Benetti's has its own shop in Raytown. Yes, Raytown, and it's well worth the drive to see how this converted house has created a genuine sense of community centered around a cup of coffee. You can place your order and watch the roasting process at the same time. Friendly Bean is located north of the river and has built a dedicated following over

the years.

A veteran roaster just outside of K.C. that has a presence here, but no café in the area, is **PT's Coffee Roasting Co.** The majority of PT's accounts are spread throughout the country versus having just a regional focus. PT's won 'Roaster of the Year' last year. That's not a local badge of honor, but a national one. To have a shot pulled by PT's competition-winning baristas you'll have to drive to their flagship store in Topeka.

Two of the oldie goldies are the **Broadway Café** and **Roasterie Café**. Both use their own beans, which they roast offsite. You can read more about both shops in last September's issue, found at [www.tastebudmagazine.com](http://www.tastebudmagazine.com).

Some other shops getting mentions include **One More Cup**, **Black Dog Coffeehouse** and **Javanaut**. One More Cup is located in Waldo and has a focus on organic and healthy options. They carry a few Roasterie organics and *two leaves and a bud's* teas. The husband and wife team also offer handmade warm weather treats using local products. Black Dog and Javanaut carry PT's Coffee. Black Dog brings specialty coffee to western Johnson County. Even though under new management, the quality of drinks and offerings should remain the same. They usually have three or more higher-end drip coffee choices at a time, which gives the geeky coffee drinker a nice selection.

The only 'true' chain on the list is **Dean & DeLuca**. Within the last few years this specialty grocer has revamped its coffee program. They are brewing and making drinks using the North Carolina based Counter Culture roasting company.

Just because the weather's getting warmer doesn't mean our quest for great coffee is diminishing. You'll find a great drink at any of these locations.

*What started out as a hobby recently became a boutique marketing company. This past August, Jason opened LAB 5702. The LAB focuses on marketing strategies, branding and research for beverage related clients. The LAB's clients spread throughout the Midwest in many disciplines of the beverage industry. Follow The LAB at [twitter.com/LAB5702](http://twitter.com/LAB5702) or at [Facebook.com/LAB5702](http://Facebook.com/LAB5702).*

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