



## Trabant Coffee and Chai

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Coffee. People. Community. These are the foundations of Trabant Coffee and Chai, a Seattle coffee shop with locations in the University District (opened 2003), and Pioneer Square (opened 2007). Trabant continues to embody this vision, serving only responsibly-sourced beans, making pastries and sandwiches in-house, hosting local art and events, and offering coffee related classes.

Trabant's name was chosen to embody the commitment to staying on the forefront of great coffee. It means "satellite" in German and it was also the name of an iconic East German car featured in countless photos of the eastern exodus to West Berlin as the wall fell. Trabant is serious about breaking previously established boundaries and exploring new worlds in coffee quality.

One of example of pushing quality boundaries is Trabant's approach to brewed coffee. Once a customer selects a coffee from Trabant's brewed coffee menu, the barista brews a cup of Clover coffee right before his eyes, grinding the beans freshly and brewing each coffee at its own customized settings. This allows customers to better enjoy a coffee's distinct characteristics, much as he would enjoy the characteristics of a glass of wine.

The beans themselves are not only some of the highest-scoring on the market, but they are also grown sustainably. Growers earn above the Fair Trade price for the beans that make their way into Trabant's drinks, and they sell their beans directly to the roaster wherever possible. This direct-trade model, which rewards quality, results in more money making its way back into coffee growing communities. In fact, Trabant is so committed to giving back to coffee growing families that it has sent baristas to volunteer with non-profit organizations such as Sexto Sol in Chiapas, Mexico and ACDI/VOCA in Colombia.

Amazing beans are also a key ingredient in Trabant's espresso drinks, which are handcrafted with precision by its highly-trained baristas. When they join Trabant, baristas spend months learning proper espresso extraction, milk steaming, and latte art. It's only after they pass a three-part, hands-on exam that they may make drinks for customers. They take great pride in delighting customers with tasty drinks, featuring velvety micro-foam poured into hearts, rosettas, and seasonal designs. Also as a part of their training, baristas learn about coffee growing regions, roasting, and brewing methods. It's common to come into Trabant and hear conversations happening over the counter about topics like how certain growing conditions contribute to certain flavor profiles.

