

# Light Roasts, Lighter Spaces

WORDS Austin Langlois

PHOTOGRAPHS Emmeline Wang (146), Daniela Velasco

Coffee shops are known for two things: ambience and coffee. A handful of cafes in San Francisco have coupled lighter-roasted coffee with bright spaces, perhaps as a refuge from the often-foggy mornings in this city-by-the-bay. These cafes are more than just places to catch up with friends—they are highly-designed spaces, with an intent to complement the sophisticated coffee served at the bar.

### **Andytown Coffee Roasters**

Founded in 2014 by Michael McCrory and Lauren Crabbe, Andytown is a known for its Northern Irish treats, such as soda bread and flavorful brews, drawing in surfers, young families, and Outer Sunset locals. The warm sunlight streams through the big windows of the cafe on Lawton Street. White subway tiles adorn the walls. They are paired with minimal, white counters aproned with salvaged wood panels. The design makes the small coffeehouse feel expansive. Bags of coffee beans with pastel, watercolor labels fill the cozy cubbies that line the walls. Espresso drinks and cups of the Wind & Sea house-blend drip coffee—a chocolatey, caramel-like mix of Ethiopian and Colombian beans—suit foggy San Francisco days.

### **Mazarine Coffee**

Mazarine was named in ode to France's first public library, the Bibliothèque Mazarine. The striking, jade-green tiles bordering the bar back against the stark, white industrial space is a unique, interior design in the San Francisco Bay Area. Mazarine offers lighter-roast coffees, like the single-origin David Mancina from Coava Coffee Roasters, which is sourced from the highlands of Honduras.

### **Saint Frank**

Expansive skylights overhead and large windows flood the white interior with abundant, natural light, illuminating the oak wood wainscoting and floor. It is impossible to miss the coffee counter wrapped in pearly, hexagonal tiles, or the modular espresso brewing system. Inspired by the airy minimalism of places like Una Pizza Napoletana, a pizzeria in San Francisco that closed in December of 2017, Saint Frank's design showcases the craft at hand. For example, the low-lying counters encourage interaction and dialogue. Saint Frank founder Kevin Bohlin sources beans from small-scale coffee producers from Burundi to Honduras, and his gentle roasting style showcases flavors like sweet honey, milk chocolate, and bright berries.

### **Wrecking Ball Coffee Roasters**

Colorful, bromeliad-print wallpaper frames the inside of the doorway and interior walls of Wrecking Ball Coffee Roasters. The custom-made, milky-white coffee bar with matching La Marzocco espresso machine anchors the back of the cafe. However, that doesn't mean it doesn't take coffee seriously; inset electric scales mark the spaces for the pour over setup. Head roaster Trish Rothgeb has a light hand in roasting, bringing out sweet citrus and floral notes in smooth-bodied Ethiopia Classic Yirgacheffe.

—