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**INDIE COFFEE SHOPS IN PHILADELPHIA ARE POPULAR FOR GOOD REASON**  
*Local Cafes & Bean Blenders Offer Smooth, Strong Alternative To Chain Operations*

**PHILADELPHIA, March 6, 2019** – Independently owned and operated coffee shops have been part of Philadelphia culture since the 18<sup>th</sup> century. Today, Philly cafes are known for their well-engineered espressos and meticulously roasted beans, hand pours and draft lattes. Philadelphia is home to the original **La Colombe**, booming in its 25<sup>th</sup> year. But these often busy, often tranquil neighborhood spots aren't merely better caffeine sources. They're also great places to sit back and enjoy the vibrant, historic and undeniably friendly city. Here are some local favorites by neighborhood:

**Big-Deal Roasters, Multiple Locations:**

- **Elixir Coffee** – The eco-friendly reclaimed wood paneling and cool marble countertops backdrop Elixir's main event: superb Synesso Hydra-brewed espresso. The pour-over menu features a nice mix of house-roasted options. Elixir's flagship is near Rittenhouse Square; its roastery in Callowhill has vibrant art and an Omakase menu of barista's choice brews. 207 S. Sydenham Street; roastery, 315 N. 12<sup>th</sup> Street, (239) 404-1730; 3675 Market Street; [elixircoffee.com](http://elixircoffee.com)
- **La Colombe** – Inarguably the originator of Philly's first wave of coffee, the five area La Colombe cafes remain go-to spots for rich Italian-style espressos, excellent macchiato and innovative oat milk draft lattes. La Colombe's Fishtown flagship draws crowds for brunch and happy hour (5-7 p.m.; half-price food and drink specials); Rittenhouse's operation, now in its 25<sup>th</sup> year, is the original of the bunch. 130 S. 19<sup>th</sup> Street, (215) 563-0860; 1414 S. Penn Square, (215) 977-7770; 6<sup>th</sup> & Market Streets, (267) 479-1650; 1335 Frankford Avenue, (267) 479-1600; 915 W. Lancaster Avenue, Bryn Mawr, (215) 398-3091, [lacolombe.com](http://lacolombe.com)
- **Green Line Cafe** – With an emphasis on coffee and community, this West Philly-born, six-location chain offers its patrons not only organic, fair-trade coffee and healthy fare, but also friendly spaces to hear poetry and view local art. 4239 Baltimore Avenue, 4426 Locust Street, 3649 Lancaster Avenue, 28 S. 40<sup>th</sup> Street, 1650 Arch Street, 518 S. 4<sup>th</sup> Street, [greenlinecafe.com](http://greenlinecafe.com)
- **High Point Café** – Its espressos have earned top ratings, and its two Mount Airy locations offer great quiches, baked goods, crepes and house-roasted beans to-go. 602 Carpenter Lane, (215) 849-5153; 7210 Cresheim Road, (215) 248-1900, [highpointcafe.us.com](http://highpointcafe.us.com)
- **Passero's** – Keeping Philadelphians perky since 1990, Passero's has three Center City locations and roasts its own beans. Suburban Station Concourse, 1601 John F. Kennedy Boulevard, (215) 496-9650; The Ben Franklin House, 834 Chestnut Street, (267) 318-7074; The Wanamaker Building, 100 Penn Square East, (215) 988-9909, [passeroscoffee.com](http://passeroscoffee.com)
- **ReAnimator Coffee** – This roaster with national recognition serves its own beans in espresso drinks and pour-overs at sleekly minimalist cafes in Fishtown, Kensington and West Philly. 1523 E. Susquehanna Avenue, (215) 425-5805; 310 W. Master Street, (267) 758-6264; 4705 Pine Street, (215) 921-5953, [reanimatorcoffee.com](http://reanimatorcoffee.com)

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- **Rival Bros.** – What happens when a chef and a coffee roaster (lifelong friends) join forces for the good of espresso drinkers? A full-service cafe with all the classic espresso drinks, plus The Derringer, a riff on the cortado that’s made with a bit more milk and the house single-origin espresso. In addition to the two Center City locations, there’s a Rival Bros. in South Philadelphia. 2400 Lombard Street, 1528 Spruce Street, 1100 Tasker Street, [rivalbros.com](http://rivalbros.com)
- **Saxbys** – This Philly-born-and-based chain focuses on a simple premise: Provide a welcoming space with consistently good coffee. Locations from Boston to Atlanta, with a concentration in Philadelphia, offer a menu of medium to dark roasts and coffee drinks, along with fruity smoothies, breakfast and anytime sandwiches to rival those of larger chains. [saxbyscoffee.com](http://saxbyscoffee.com)

#### **Historic District:**

- **Bodhi Coffee** – This Society Hill coffee shop serves fresh, organic and local. Patrons take their Quaker City blended coffees in pour-over or drip style. 410 S. 2<sup>nd</sup> Street, (267) 239-2928
- **Menagerie Coffee** – Loyal patrons seek out this spot for its full espresso bar, hand-poured Dogwood coffee, house-made cookies and locally sourced snacks. Third Street’s bright, modern atmosphere makes for the perfect setting to enjoy exotic choices and straight-ahead cappuccino. Its newer addition in The Bourse is a perk for visitors at Independence National Historical Park. 18 S. 3<sup>rd</sup> Street; Bourse, 111 S. Independence Mall East, [menageriecoffee.com](http://menageriecoffee.com)
- **Old City Coffee** – For 33 years, this Philly institution has educated the public about coffee appreciation—whether it’s a house blend brewed onsite or a take-home bag of beans. All three high-traffic locations—one along a cobblestone street in Old City, two as booths in Reading Terminal Market—produce fresh, small-batch house roasts of high-grade Arabica coffee. 221 Church Street, (215) 629-9292; Reading Terminal Market, 12<sup>th</sup> & Arch Streets, (215) 592-1897, [oldcitycoffee.com](http://oldcitycoffee.com)

#### **Rittenhouse Square/Center City West:**

- **Good Karma Cafe** – Fair-trade and certified organic coffee furnishes the foundation at all four Good Karmas; owner Shawn Nesbit takes his philosophy to an even higher level with green construction and corn-based plastics. 331 S. 22<sup>nd</sup> Street, (215) 546-1479; 928 Pine Street, (267) 519-8860; 2319 Walnut Street, (267) 239-2068; Wilma Theatre, 265 S. Broad Street, (267) 318-7229, [thegoodkarmacafe.com](http://thegoodkarmacafe.com)
- **Gran Caffè L’Aquila** – Espresso the pristine way Italians intended it thrives here, with beans roasted by Michele Morelli, an Italian coffee celebrity. The pampered, two-story setting invites patrons to sit with a *ristretto* or *turco* with a pastry and enjoy a newspaper. 1716 Chestnut Street, (215) 568-5600, [grancaffelaquila.com](http://grancaffelaquila.com)
- **Joe** – A New York roaster with a solid presence in Philly, Joe operates two locations—one in Rittenhouse Square, the other in University City. Both serve The Daily, The Waverly espresso and other delicious blended and single-origin options. The University City location hosts a series of barista classes. 1845 Walnut Street, (215) 278-2454; 3200 Chestnut Street, (215) 240-4577, [joecoffeecompany.com](http://joecoffeecompany.com)
- **Peddler Coffee** – Logan Square’s beverage boîte specializes in single-origin, micro-batch roasted beans. Customers can opt for espresso, filter and Chemex drinks. 2100 Spring Street, [peddlercoffee.com](http://peddlercoffee.com)
- **Vernick Coffee Bar** – In partnership with the Four Seasons Hotel Philadelphia at Comcast Center, chef-restaurateur Greg Vernick’s casual coffee bar and restaurant offers elegant daytime dining with pour-over coffees, teas, in-house baked goods and fresh juices, along with a minimalist chic dining room on the second-floor lobby. 1800 Arch Street, (215) 419-5052, [vernickcoffeebar.com](http://vernickcoffeebar.com)

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**Washington Square West/Center City East:**

- **Bower Cafe** – Named for the Australian bowerbird, whose males build bright nests to attract mates, Thane Wright’s Washington Square West spot introduces a new element to the coffee-pastry-sandwich trifecta: by-the-pound or on-toasts cured meats. Wright, a coffee consultant who’s worked for La Colombe and others, participates in Quaker City Coffee’s reentry program by hiring employees who have been incarcerated. 263 S. 10<sup>th</sup> Street, (267) 758-5536
- **Double Knot** – A truly all-day concept in Midtown Village includes an upstairs cafe with Elixir hand-pours and cocktails—and a robatayaki below. 120 S. 13<sup>th</sup> Street, (215) 631-3868, [doubleknotphilly.com](http://doubleknotphilly.com)
- **Greenstreet Coffee Roasters** – The tiny Spruce Street shop is emblematic of its ethos: small and sustainable. The single-origin, responsibly sourced coffees are roasted in the company’s Alter Street headquarters. 1101 Spruce Street, (610) 504-3934, [greenstreetcoffee.com](http://greenstreetcoffee.com)
- **Square One Coffee** – A Lancaster-based micro-roaster with a farmer-centric approach, Square One caters to downtown workers and residents with two Center City locations. Small batch coffees from Ethiopia, Colombia, Ecuador and beyond complement local dairy products, plus baked goodies from Machine Shop Boulangerie, Crust Vegan Bakery, Philly Bread Co. and Four Worlds Bakery. 1811 John F. Kennedy Boulevard, (267) 930-8654; 249 S. 13<sup>th</sup> Street, (267) 758-6352, [squareonecoffee.com](http://squareonecoffee.com)

**Northern Liberties/The River Wards:**

- **Amalgam Comics & Coffeehouse** – Ariell R. Johnson’s friendly cafe doubles as a cutting-edge comic book shop, offering Marvel, DC, independent and self-published books for grown-ups, kids and everyone in-between. Amalgam also serves fair-trade coffee drinks and in-shop and locally made pastries. 2578 Frankford Avenue, (215) 427-3300
- **Dolce & Caffe** – This spot offers a European cafe experience in Northern Liberties, with an Italian-accented menu of pastries, sandwiches, crepes and Lavazza coffee. 708 N. 2<sup>nd</sup> Street, (215) 627-1130, [dolceandcaffe.com](http://dolceandcaffe.com)
- **Flow State Coffee Bar** – Pastry chef Melanie Diamond-Manlusoc, wife Liz Diamond-Manlusoc and pal Maggie Lee left Chicago for Kensington, where they founded a business combining exquisite gelati, espresso, pastry, sandwiches and creativity. One difference here: Tables can be reserved in advance. 2413 Frankford Avenue, (267) 702-0280, [flowstatecoffeebar.com](http://flowstatecoffeebar.com)
- **Franny Lou’s Porch** – Blew Kind’s cozy, plant-filled Kensington cafe offers a menu of espresso drinks named for and inspired by past and present radicals, plus teas, smoothies, focaccia sandwiches, biscuits and muffins with a side of activism, community events and workshops. 2400 Coral Street, (267) 596-6274, [frannylousporch.org](http://frannylousporch.org)
- **Milkcrate Cafe** – A cafe and a record store lets guests peruse new and used vinyl while enjoying La Colombe coffee, Le Bus pastries and menu options with music-inspired names: the Bagella Fitzgerald and Ike & Tina tuna. 400 E. Girard Avenue, (267) 909-8348, [milkcratecafe.com](http://milkcratecafe.com)
- **One Shot Coffee** – Built from reclaimed wood and tile, Northern Liberties’ expansive coffeehouse showcases its socially conscious heart with Stumptown’s direct-trade coffee and seasonal organic fare—some of which is made with ingredients grown in customers’ gardens. 217 W. George Street, (215) 627-1620, [1shotcoffee.com](http://1shotcoffee.com)
- **River Wards Cafe** – Port Richmond’s trendy coffee spot beckons with tin ceilings, exposed brick walls and a sunny, warm vibe. The ReAnimator brews nicely compliment the locally made vegan and traditional baked goods. 3118 Richmond Street, (215) 423-3118, [riverwardscafe.com](http://riverwardscafe.com)
- **Steap and Grind** – Steap and Grind is Philly’s outlet for Gimme! Coffee. This eat-in coffee-and-tea cafe offers an inviting atmosphere, coffee and tea wares and loose teas to brew at home. 1619 Frankford Avenue, (267) 858-4427, [steapandgrind.com](http://steapandgrind.com)

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- **Suraya** – Fishtown’s vast, striking Lebanese market and eatery maintains a Stumptown-centric coffee bar. Customers can enjoy classic drip coffees, espressos and lattes alongside rose-, pistachio- and cardamom-spiked pastries. 1528 Frankford Avenue, (215) 302-1900, [surayaphilly.com](http://surayaphilly.com)

**South Philly:**

- **Chapterhouse Cafe & Gallery** – This Bella Vista spot, just north of the South 9<sup>th</sup> Street Italian Market, offers a sunny, modern space and local art for enjoying organic, fair-trade coffees and teas, treats and smoothies. 620 S. 9<sup>th</sup> Street, (215) 238-2626, [chapterhousecafe.wordpress.com](http://chapterhousecafe.wordpress.com)
- **Chhaya Café** – The organic, fair-trade espressos and lattes here come courtesy of Caffè D’Arte espresso, ReAnimator and Philly Fair Trade roasters, available as pour-overs, French press, siphon brews and South Indian filter coffee styles. 1819 E. Passyunk Avenue, (215) 465-1000, [chhayacafe.com](http://chhayacafe.com)
- **Cinemug** – This cafe from a former video store clerk revives the idea that cinephiles should have a collective gathering place to watch and rent movies. In addition to ReAnimator coffee and sandwiches, the store maintains a library of 1,600 titles to borrow. 1607 S. Broad Street, (267) 314-5936
- **Function Coffee Labs** – With Vibrant Coffee Roasters beans as a foundation, this Bella Vista hangout for coffee aficionados takes the art and science of beverages very seriously. In addition to the carefully calibrated pour-overs and espresso shots, the spread includes breakfast sandwiches and Essen and Machine Shop Boulangerie pastries. 1001 S. 10<sup>th</sup> Street, (267) 606-6734, [functioncoffeelabs.com](http://functioncoffeelabs.com)
- **Grindcore House** – Because vegans are serious about coffee too, this Pennsport hangout stocks a variety of non-dairy creamers (oat, soy, almond, macadamia, coconut) and a meatless, eggless, dairy-free menu of pastries and sandwiches. 1515 S. 4<sup>th</sup> Street, (215) 839-3333, [grindcorehouse.com](http://grindcorehouse.com)
- **Herman’s** – A former Pennsport auto repair shop has found new life as a small-batch coffee roaster and cafe named after owner Mat Falco’s grandfather. Herman’s collaborates with local businesses such as Martha bar, Separatist Beer Project and Awesome Dudes Printing on co-branded blends. 1313-17 S. 3<sup>rd</sup> Street, [hermanscoffee.com](http://hermanscoffee.com)
- **Ox Coffee** – This community-focused shop eschews Wi-Fi to keep the focus on simple goodness: house-roasted beans, farm-fresh milk and local pastries. A backyard courtyard expands the seating in warmer months. 616 S. 3<sup>rd</sup> Street, (215) 922-2531, [oxcoffee.com](http://oxcoffee.com)
- **Rally** – Rally’s business model includes a cooperative work and event space and a creative agency, and the coffee bar takes its brews seriously. Beans come from local roaster Blind Tiger. 701 S. 7<sup>th</sup> Street, (215) 925-3657, [heyrally.com](http://heyrally.com)
- **Shot Tower Coffee** – Between its Elixir beans and specially created La Marzocco machine, this handsome Queen Village corner spot turns out impeccable espressos and plays an active role in community engagement by hosting neighborhood events. 542 Christian Street, (267) 886-8049
- **Ultimo** – Its espresso was rated best in the city by *Philadelphia Inquirer* food critic Craig LaBan and best in the country by The Daily Meal, and rightfully so. Coffee from Ultimo Coffee Roasters, ground and brewed to order, wows even the most serious coffee lover, as do the Friday tastings at 11 a.m. at the roastery, 1939 S. Bancroft Street.) 1900 S. 15<sup>th</sup> Street, (215) 339-5177; 2149 Catharine Street, (215) 545-3565; 238 S. 20<sup>th</sup> Street, (267) 804-7972; 5901 Wayne Avenue (opening soon), [ultimocoffee.com](http://ultimocoffee.com)

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**West Philadelphia:**

- **Lovers and Madmen** – This University City coffee lounge offers short-pulled Counter Culture espressos from its La Marzocco FB/80 in a friendly, collegiate atmosphere. 28 S. 40<sup>th</sup> Street, (215) 243-9851, [loversandmadmencoffee.com](http://loversandmadmencoffee.com)
- **The Monkey & the Elephant** – Good coffee and a good cause—supporting youth who have experienced the foster care system—drive this nonprofit shop in Brewerytown, where the baked goods are homemade and the products are local. 2831 W. Girard Avenue, (267) 457-5334, [themonkeyandtheelephant.org](http://themonkeyandtheelephant.org)

**Beyond The Immediate City:**

- **Backyard Beans Coffee Co.** – A love of coffee roasting that literally started on a grill in the owners' backyard has grown into a suburban Montgomery County coffee shop and roastery (tours available), retail sales at dozens of area locations and plans for more. 408 W. Main Street, Lansdale, (610) 442-0899, [backyardbeans.com](http://backyardbeans.com)
- **Burlap and Bean** – This dual-location café distinguishes itself as an ambitious independent spot with a cozy, welcoming atmosphere. The coffee, roasted in Media, features organic, fair-trade beans sourced from around the world. 204 S. Newtown Street Road, Newtown Square, (484) 427-4547; 455 W. Baltimore Avenue, Media, (484) 444-2533, [burlapandbean.com](http://burlapandbean.com)
- **Chestnut Hill Coffee Company** – The top-of-the-Hill coffee bar turns out well-pulled shots and elaborate swirls of latte art. Patrons can catch a whiff of caramelizing beans from the onsite roastery. 8620 Germantown Avenue, (215) 242-8600, [chestnuthillcoffee.com](http://chestnuthillcoffee.com)
- **Green Engine Coffee** – Haverford's chic enclave displays its eco-commitment in a wall of plant life, reclaimed flooring and repurposed church pew seating. Beans, sourced from local Rival Bros., can be transformed into liquid heaven via the La Marzocco, the Kyoto-style cold drip brewer, drip or hand pours. 16 Haverford Station Road, Haverford, [greenenginecoffee.com](http://greenenginecoffee.com)
- **Gryphon Café** – House-roasted, organic coffee was the specialty of the first Gryphon on the Main Line, and now a second location in Philly's Kensington neighborhood. 100 W. Oxford Street, (215) 425-3055; 105 W. Lancaster Avenue, Wayne, (610) 688-1988, [gryphoncafe.com](http://gryphoncafe.com)
- **Philter** – Owner/barista Chris Thompson serves handcrafted drip coffee to his loyal customers in a relaxed, welcoming space. Ceremony Coffee Roasters provides seasonal specialty coffees and single-origin espressos. 111 W. State Street, Kennett Square, (610) 444-7687, [philtercoffee.com](http://philtercoffee.com)
- **Pilgrim Roasters** – The smell of in-house roasting beans from Guatemala, Colombia and Kenya permeates this sunny, minimal café on Manayunk's main drag. Single origin coffees and pastries from Au Fornil never disappoint. 4120 Main Street, (267) 331-5213, [pilgrimroasters.com](http://pilgrimroasters.com)
- **Uncle Bobbie's Coffee & Books** – Author and CNN commentator Marc Lamont Hill opened this Germantown café/bookstore to promote Philly's black literary culture. On the bar are La Colombe coffees and specialty drinks and a menu of light bites, the ideal accompaniments to great conversation. 5445 Germantown Avenue, (215) 403-7058, [unclebobbies.com](http://unclebobbies.com)
- **Volo Coffeehouse** – La Colombe beans, expertly transformed into espresso, lattes and more, plus outdoor seating in the warmer months, have made this a popular stop in Manayunk for years. 4360 Main Street, (215) 483-4580

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