



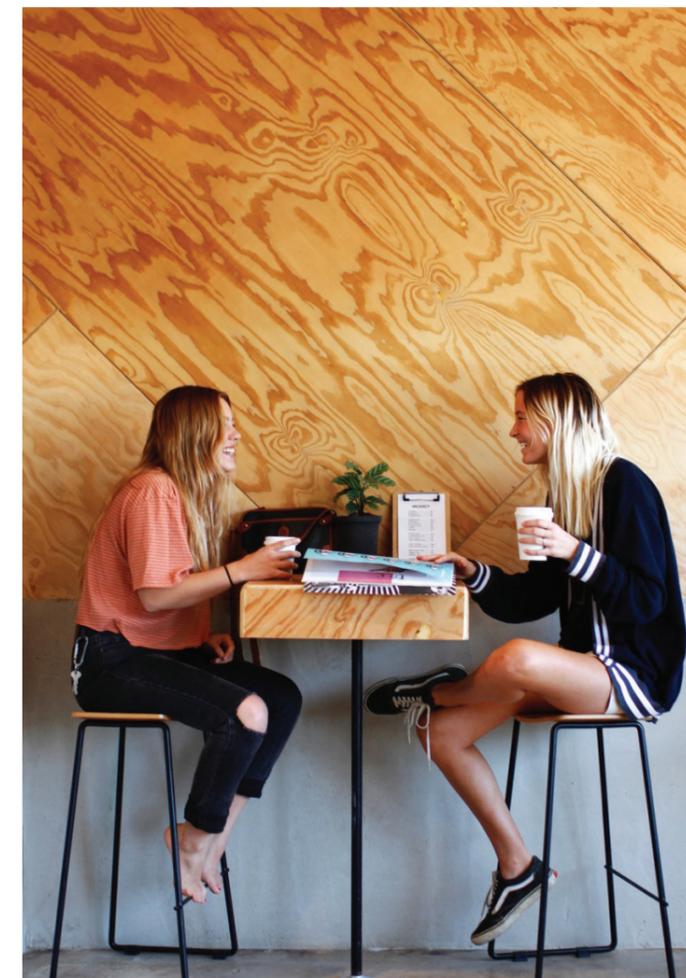
# A State of Bean

*Newport Beach's coffee scene is buzzing thanks to the addition of new cafes and roasters.*

BY ASHLEY BURNETT

JACH MCKEOWN

Opposite page:  
Daydream Surf  
Shop's cafe; this page,  
clockwise from top  
left: Common Room  
Roasters at JSH  
Marina Café; Vacancy  
Coffee; Honor  
Coffee Roasters



CLOCKWISE FROM TOP LEFT: COURTESY OF JSH MARINA CAFÉ; COURTESY OF VACANCY COFFEE; MARIE BUCK PHOTOGRAPHY

With the regular appearance of new restaurants, attractions and shops, Newport Beach is a city that is constantly evolving. And nowhere is that more evident than when it comes to the area's coffee scene. This past year has seen a slew of new cafes and roasters open, from Kit Coffee to Honor Coffee Roasters and Vacancy Coffee. Even eateries and shops that, upon first glance, might not appear to be hotbeds for java, are also getting in on the game; Daydream Surf Shop serves cups of San Francisco-based Sightglass Coffee, while JSH Marina Café (a restaurant launched by Juice Served Here) in Lido Marina Village has a partnership with the locally based Common Room Roasters. Kyle Kennelly, co-owner of Daydream Surf Shop, handily sums it up: "There's some really cool stuff happening" in Newport's coffee

scene. Read on for an in-depth look at all of the brews, beans and batch roasts that have filtered into the city, which is brimming with new ways for you to enjoy your java.

### Quality Partnerships

For many of Newport's recently opened coffee shops, the first step toward curating a menu was to form quality partnerships with roasters both near and far. Daydream Surf Shop, which Kennelly began in 2016 with his longtime girlfriend and business partner Rebecca Mantei, looks to Sightglass Coffee to supply the shop's roasts. Sightglass is known for its exacting standards, with a special training program for baristas to learn its specific roasting methods.

In an effort to achieve excellence when it comes to its coffee, Sightglass partners with farms all over the world, focusing on quality and

ethically sourced beans. In fact, the company supports these farms by paying premium prices, which, in turn, helps them improve their operations. Similar to the concept of farm-to-table, Sightglass aims for seed-to-cup coffee.

"We seek out producers we can build long-term relationships with," says Arlo Crawford, director of content at Sightglass Coffee. "... We want to create long-standing relationships with producers, instead of sourcing our coffees from the commodity market where farmers can be anonymous and often don't get a fair price for their product. These relationships should be mutually beneficial: We get great coffees and producers are fairly compensated for the incredible work that they do. When producers are better paid, they're able to improve their farms, which results in even better coffees."

And when they finally get their hands on the



Above: Daydream Surf Shop serves Sightglass Coffee. Top right: Vacancy Coffee brews Toby's Estate coffee. Bottom right: Kit Coffee's cafe is a modern setting.

coffee beans, Kennelly says that Sightglass' "quality control is impeccable," with the same highly trained roasters working with the beans to ensure the excellence and consistency of each small batch.

Similar to Daydream Surf Shop, JSH Marina Café also chose to partner with a coffee company and now serves beverages from Common Room Roasters. "We loved ... [co-owner Ed Moffatt's] energy and passion about product and service," says Alex Matthews, co-founder and CEO of Juice Served Here, about the decision to partner with Common Room Roasters. "I am British, he's Aussie. The two countries share so many similarities when it comes to coffee culture, especially service and quality." Like Sightglass, Common Room Roasters specially trains its baristas in the art of brewing its unique coffee; the coffee company even boasts a barista training lab in its Newport Beach facility. The response, too, has been overwhelmingly positive—so positive, in fact, that coffee has been added to Juice Served Here's other Newport location in Fashion Island.

Vacancy Coffee, another addition to Newport's java scene since March, has also partnered up

with a global source; the shop's beans are roasted by Brooklyn, N.Y.-based Toby's Estate coffee roasters. Originating in Sydney, Australia, the coffee maker's popularity has exploded across the world. Today, Vacancy Coffee is the first coffee shop serving Toby's Estate on the West Coast.

At Kit Coffee in the Castaway Commons center, customers will find Coava—a Portland, Ore.-based brand—among the offerings. Coava, which means "green" or unroasted coffee, started in the garage of brand founder Matt Higgins, an experienced barista and roaster who remains committed to high quality, sustainability and long-lasting partnerships with arabica bean farmers in under-sourced regions. On a recent day, Kit was serving Coava's Santa Luzia coffee from Brazil. Details about the farmer, Jose Maria de Oliveria, and tasting notes (hints of red apple acidity, honey graham and chocolate macadamia nut) are posted on the front counter to help customers become more knowledgeable of this java they are about to sip. Roasts from Temple and Heart brands, based in Sacramento and Portland, respectively, are also in rotation for Kit's pour-over coffee.

### Common Ground

While partnerships are important, it all begins and ends with the coffee beans themselves, and many of Newport's coffee shops—both new and long-standing—oftentimes source from the same region.

Kenneth Schultz, owner of Honor Coffee Roasters, hails from Portland, Ore., which is recognized as being "the heart of coffee." Schultz sources his beans from across the globe—Central America, Southeast Asia and Africa are just a few of the many areas to which he turns. "The variety of sources presents a unique set of challenges for us to bring nothing but the best into our shop," he explains. "Sourcing, testing and committing to nothing but the best is what we strive for each day with our coffee."

Sightglass Coffee (served by Daydream Surf Shop) sources its beans primarily from Africa, South and Central America and Oceania, among other hot spots for beans. These regions are ideal because of their climates and soil quality.

Meanwhile, Newport's Kéan Coffee, a shop run by Martin Diedrich (formerly of Diedrich



LEFT: JACH MCKEOWN; TOP RIGHT: COURTESY OF VACANCY COFFEE



Kéan Coffee owner Martin Diedrich, who comes from a family with years of experience in the coffee industry

Coffee) for more than a decade, imports beans from equatorial regions with high elevations, which helps to prevent the plants from becoming diseased or infested.

### Specialty Training

Even with the best beans and great roasting methods, everything can fall apart if the barista making your coffee isn't trained properly. And Sightglass Coffee is just one of the locally served companies that takes that notion heavily into consideration when partnering with businesses.

"Most coffee roasters provide some basic training, usually focused on the immediate needs of brewing and serving," Crawford says. "We want to go further than that, and help our partners learn more about the core concepts behind different brewing techniques, how different regions and varieties can affect a cup of coffee, and gain a more holistic understanding of what happens during every stage of production. We think coffee has an important, fascinating, even beautiful story, and we want to help our partners tell it."

Vacancy Coffee also has exacting standards when it comes to preparing its employees to serve up excellence. According to Bonnie Williams, manager and co-owner of the shop, Vacancy follows strict guidelines, adhering to precise methods when it comes to measuring and weighing espresso shots, for example. "We are also lucky enough to have a lead barista on board at Vacancy with nearly two decades of experience in the coffee industry," Williams notes.

And, just a few miles away, Diedrich has been known to train baristas personally in an effort to perfect the drinks found on Kéan Coffee's extensive menu.

### The Old Guard

While new cafes bring in different roasting methods and beverages, Newport's coffee scene has plenty of established shops that have been elevating the city's food and beverage scene for the last few decades.

Alta Coffee, which opened in 1985 in Cannery Village, uses organic coffee beans and roasts in small batches using offerings from Wilson Coffee Roasters, located in nearby Costa Mesa. Like many of the recently opened cafes in Newport, Alta purchases fair trade beans.

The aforementioned Kéan Coffee, another Newport standby, opened its doors in 2005. Named after Diedrich's son, the shop has deep roots in the coffee world thanks to Diedrich's long and storied career, as well as his family's entrenchment in the world of beans and roasting. Diedrich's grandmother inherited a coffee plantation in Costa Rica, and her son, in turn, married a woman whose family had been coffee merchants since the 1850s in Germany. Today, Diedrich is considered a pioneer in the coffee-house movement, while his brother is known for manufacturing state-of-the-art coffee roasters.

Despite the entrenchment of these two coffee shops in Newport's food and beverage scene, one thing is clear: There is plenty of room for cafes of all kinds within the city limits. **NBM**

## PERFECTLY PAIRED

SOMETIMES THE BEST PART OF DRINKING YOUR DAILY CUP OF JOE IS THE FOOD YOU EAT ALONGSIDE IT. HERE ARE A FEW COMPLEMENTARY DISHES—AND A UNIQUE JUICE MIX-IN—TO TRY AT NEWPORT'S COFFEE SHOPS.

### Kit Coffee

While Kit Coffee's big draw is obviously the coffee, don't discount the shop's delicious toast options. With myriad flavors ranging from scrambled egg and smashed avocado to sweet matcha brulee toast with vanilla bean ice cream, Kit has something for both sweet tooth and savory seekers.

### JSH Marina Café

A range of egg dishes and gourmet toasts like avocado, tomato and ricotta, or banana-almond butter are offered at JSH Marina Café. But, for an unusual yet tasty pairing, order a juice to enjoy alongside—or even mixed into—your coffee. The shop can whip up vegan lattes by steaming Cream Party, which contains coconut water and coconut cream, to replace milk in your coffee. For a superfood latte, ask for Green Milk, a blend of Cream Party and spirulina with an espresso shot and bee pollen on top.

### Alta Coffee

Created from a recipe that's more than 50 years old, the house-made carrot cake is a local favorite at Alta Coffee for good reason, and it pairs well with a cup of plain joe.



Avocado toast at JSH Marina Café