

How we feel about...

Coffee

We take our coffee very seriously.

First, our suppliers form relationships with farmers all over the world, ensuring prices that are fair trade or in many cases actually better than fair trade.

All of our coffees are chemical-free and “single-origin” which means all of the beans in each variety are carefully controlled to originate from only a single crop.

Then we roast and properly “de-gas” right here in Indiana in very small batches only as needed so our coffee goes from green beans to you in less than a week.

Next we grind and press all of our coffee each day. To press coffee you actually force grounds through hot water manually extracting flavors and maintaining the oils filtered coffee removes.

We use one of the best water filtration systems available and condition the water before heating to the optimal temperature for pressing. If our coffee sits out for more than two hours it can over-extract so we replace it with a fresh pot.

We repeat this process dozens of times each day to offer you the best, most conscientious, cup of coffee we can make.

And pausing long enough to enjoy it with some friends is important to us so we offer all of our coffee with unlimited free refills.

How we feel about...

Espresso

Our espresso beans have been carefully selected from hundreds of varieties.

We grind on-demand for each individual shot to the precise grind size. Water quality is essential for a good espresso, so we filter our water with one of the best water filters available, then soften and condition it. Our semi-manual espresso machine allows our baristas more control as they pull a shot, and is one of the best in the industry.

For our espresso drinks our Baristas steam milk judging the optimal temperature by the feel of the pitcher. A standard 25ml shot of espresso is designed to pair most balanced with 8oz. of milk (and a double shot with 16oz.), although this is up to individual taste.

Although espresso contains about 3 times the caffeine of coffee by weight, a single shot of espresso contains less than half the caffeine of an 8oz. coffee.

We are actively involved in the industry standard Specialty Coffee Association of America, and bring in a national latte art and barista champion to train our staff annually.

We hope to offer you one of the best espresso drinks you've had in America and work to make it truly special with some custom foam-art on each cup.

How we feel about...

Gelato

It is important to us to offer you the finest gelato we can find.

“Gelato” is Italian for ice cream, but it has come to refer to a different type of product. Gelato is mixed at very cold temperatures at very slow speeds. Consequently, it contains less than 10% air. Traditional ice cream contains 25–50% air. You can get the same amount in a much smaller container.

Because gelato has so little air, it maintains its creaminess without having to add the heavy cream used in traditional ice cream. That is why gelato has less than half the fat of ice cream, and as little as one-third in many cases.

“Sorbetto” is a gelato that uses water for a base instead of milk, and has even less fat. Most of our sorbettos contain less than 100 calories per serving.

There are no artificial colors or flavors in our gelato. Only real fruits, nuts, spices, liquors, coffees, and chocolates. So our blueberry butter cookie contains blueberries and butter cookies.

Many of the ingredients are grown fresh on the Midwestern farm right outside of the gelato kitchen. They literally go outside, pick strawberries and clean them, and walk in and drop them in the gelato. Our vanilla is especially unique as it contains bits of a vanilla bean that grows only on a rare orchid found exclusively in Tahiti.

We carry several dozen rotating and seasonal flavors. Our staff are happy to offer you as many samples as it takes for you to discover your favorite.

How we feel about...

Tea

We have worked hard, partnering with the finest tea supplier we could find, to sort through the literally thousands of varieties available to offer you what we think are the best and most unique 16 choices. Our supplier won seven First Place awards at the 2008 World Tea Expo (over twice as many as anyone else), and only carries the top 2% best tea available on the market each year.

All of our teas are picked by hand throughout the world paying careful attention to the optimal season for harvesting. Most are whole leaf teas (not shredded) and will actually unfold back into the whole leaf while steeping. Some of our teas come from antique heirloom trees first planted in 696AD. They are still maintained by the ancestors of the original tea harvesters.

Our Yerba Mate' is unique. It is actually an evergreen plant from South America which contains "matiene" instead of caffeine. Matiene has the same stimulating effects of caffeine, but without the jitters.

Our Rooibus ("roy-bus") is also special. It is a red bush from South Africa. The entire plant is ground to make the tea infusion. Some studies have shown Rooibus to have the highest level of anti-oxidents of any plant on earth.

We brew our six varieties of teas at three different temperatures to maximize extraction without damaging. Black tea and Rooibus are brewed just below boiling, oolong and herbals at 190 degrees, and white and green at 160 degrees.

All of our loose leaf tea is hand-packed in chemical-free natural fiber tea bags. Then we suspend that bag from a stirrer to keep it from weeping over the edge of your cup.

How we feel about...

Sodas

We work with about half a dozen different distributors to offer you some of the best quality, most unique, and historic artisan sodas.

Almost all of our sodas contain pure cane sugar as opposed to the corn syrup that is so common in soda today. Cane sugar is more expensive, but it takes less of it to sweeten the soda, and it leaves a clean crisp aftertaste.

Many of our sodas have been rated the very best in their category in national competition. Our root beer, for example, is consistently rated one of the best in the world. Over two years in development, it uses pure vanilla and is actually cooked and brewed as a beer.

Other sodas we carry are a part of American history and haven't been changed in over one hundred years. The Dr. Pepper we carry is the original recipe from 1885, now manufactured in only one place. We ship it in from Dublin, Texas.

Ale8One has been manufactured exclusively in Kentucky since 1926. We actually ship it and the new Diet Ale8One (made with sucralose instead of aspartame) all the way from Winchester, KY.

Boylan has been bottling cane sugar soda since 1891, and Cheerwine first made their cherry-flavored drink in 1917.

Please enjoy your favorite artisan soda on the way to class, but sorry, no twist-offs.

How we feel about...

Chocolate

We think chocolate is the perfect compliment to coffee.

We tested dozens of chocolate manufacturers before selecting who we think are the best. Chocolove, based out of Colorado, is one of the only remaining American chocolatiers that has not been purchased by Hersheys.

They offer high-quality yet affordable chocolates and even have some organic options. We are excited to offer Chocolove's new single-origin chocolate bars. They do not mix beans, but ensure all the cacao for each variety comes from only a single farm. You can taste the subtle uniqueness of beans from different countries.

We are also proud to offer a special chocolate for our drinks. Sharfen Berger, made in Berkley, CA, is one of the finest, most expensive, chocolates you can buy. We use it to make our own chocolate sauces that are used in our mochas and hot cocoa. We think you'll notice the difference in taste.

When pairing chocolate with your drink, we recommend a dark chocolate with your espresso, milk chocolate with a latte or cappuccino, and a fruity chocolate with tea.

They're also excellent by themselves or for a special gift. Each wrapper contains a love note inside.

How we feel about...

Ingredients

We have worked hard to find the best quality, freshest, and regional ingredients for everything we can.

Most of our food is made fresh from scratch each morning. We even boil sugar and import real vanilla beans, cloves, and Vietnamese cinnamon to make our own flavored syrups.

We import a different cinnamon from Sri Lanka because we believe it has just the right flavor profile for our cinnamon roll crepe. All of our spices are ground fresh each week. We also like to add some fresh nutmeg to some of our drinks and do it manually with a microplane to make it as flavorful as possible.

Even our olive oil is imported from California from a family business that has been making it the same way with no additives for over 70 years.

We offer over a dozen different sweeteners at our coffee station including raw sugar cubes hand-packed and imported from Mexico. We also offer eight varieties of honey, each made from a different floral source right here in Indiana. For example, the buckwheat honey is made exclusively from honey bees which have collected their nectar from buckwheat, and consequently the honey takes on the flavor of this unique blossom.

Try the s'mores crepe and our culinarians will use a torch to toast some mini marshmallows right on the crepe to give you that roasted flavor.

We don't like bragging about our attention to detail, we do it because we care a lot about offering high quality, unique, and local foods. But we hope you notice in the taste.

How we feel about...

Packaging

It is our desire to offer you convenient packaging that makes as little of an impact on the environment as possible.

We would like our friends to consider drinking tap water to reduce the impact on the environment, and we have tried to make that option simple and high quality, but we know that sometimes it is more convenient to get a bottle of water.

Because of this we spent months sourcing a water bottle manufacturer until we found one who actually makes their bottles from PLA (PolyLactic Acid), a derivative of corn that composts in about a month and releases no carcinogens when burned. It has been estimated that if all plastic bottles on the market were made from PLA, it would save enough petroleum to equal a billion gallons of gas a year. Our cold cups and lids and our gelato spoons are also made of corn.

We have tried to offer as many of our artisan sodas in glass bottles as possible. Only about 25% of plastic is recycled, but about 90% of glass is.

We use a separate distributor just for our straws to offer you a unique product that is 100% recyclable and made from paper. They might take a little getting used to, but they hold up for hours. The trick is to not let them get squished by the cup lid.

Our gelato cups and to-go boxes are made from a product called “bagasse”. It is actually the biomass leftover after extracting sugar from sugarcane. Our hot cups are 100% recyclable and lined with a compostable wax as opposed to a petroleum-based lining like most hot cups.

We ask that everyone please consider their options for reducing and reusing waste in addition to choosing to recycle.

How we feel about...

Community

We really set out originally to create a space for the people in the West Lafayette community to enjoy pausing life a bit and getting to know one another a little more. Coffee, crepes, and gelato seemed like the best way to allow this to happen. We have done everything we can to make Greyhouse a comfortable and stimulating place to cross paths with those we all live and work near.

If you'd like to be more involved in the Greyhouse community, consider picking up a gift card for free up front. Register it on our website under the community section to get on our mailing list. You can put some money on it if you'd like for yourself or to give to a friend, or just hand it to the cashier to swipe each time you order to earn some free stuff.

We'll do all that we can to let you know how much we appreciate your loyalty with our gift card program, but please consider that the real Greyhouse community is made up of the people around you slowing life to hang out at Greyhouse. Be kind. Treat them right.

Contribute to an ongoing discussion about how to better serve our community or the world on our Village Post message board, or begin a new thread. Use our website to add some songs to our in-house playlist you think your fellow Greyhousers might like to hear.

If you don't find Greyhouse to be a place where you can pause life, build some community, and be a part of something bigger, then please be a part of the ongoing discussion with us and we will do what we can to improve it for you.