



About Lamill Coffee

Whether you're a Cordon Bleu Chef or just a guy wearing a Kiss the Chef apron, you know what every good cook knows—you're only as good as your ingredients.

Impeccably sourced product is the cornerstone of every good restaurant. In the food business you need a vendor who will deliver the goods and deliver them consistently. You need a vendor who understands how critical this is to your business. You need a vendor you can trust. All of which brings us to Lamill Coffee.



Lamill is a privately held company headquartered in the bustling metropolis of Alhambra, California. Other than the Summer Jubilee Jump 'n' Jive Swing Fest there's not a lot to do in Alhambra, which gives us time to focus on our primary obsession—coffee.

We are consumed by coffee. Not just experts, we are zealots, solely focused on the bronzed bean. We don't do gourmet olives, we don't do baked goods and we don't do after-coffee mints. Heck, we like coffee breath. At Lamill we only do coffee.

We are equally obsessive about our clients. We've made a pledge to our clients, to supply them with not only the finest coffee in the world but also to deliver a service program that is unlike anything in the industry. Our pledge is what distinguishes us from the competition. We're not here to tell you what you want to hear, we're here to make a difference to your business.

Like a good chef, we have an area of expertise and this is what we stick to. We've no interest in catering to the masses. If you're looking for a low-cost provider, that's not us. If you're looking for eclectic premium coffee and a service program unique to the industry, that's us—we're Lamill Coffee.



About Lamill Coffee Boutique

Lamill Coffee Boutique introduces a fresh, new culinary approach to coffee that goes far beyond standard coffeehouse fare, including delectable light meals presented in a high-style, modern setting. It begins with coffee beans sourced from the finest estates and coffee producers in the world and incorporates the newest and most advanced coffee-making technology and equipment available today; this is all embellished by a fine gourmet menu created by one of the leading chefs in Southern California.

“If there’s one word you’ll hear a lot around here, it’s ‘different,’” says Craig Min, owner of Lamill Coffee. Lamill has long been considered one of the country’s premiere artisan coffee roasters by leading restaurants from coast to coast. In Los Angeles, restaurants boasting coffee made with Lamill coffee beans are the finest in the city, including Bastide, Patina, Hyde Lounge, Katsuya and Providence.



Lamill’s Silver Lake boutique is a much-needed alternative to the national coffeehouse chains that have saturated Los Angeles over the past decade, Lamill Coffee Boutique is for the true coffee aficionado who can appreciate a quality gourmet coffee bean prepared by hand, perfectly, every time.

A customer can order a simple, perfectly-executed espresso (19 gram double-shot, 165° F), or choose from a line of signature beverages that combine flavors in startling ways. Espresso drinks, including the popular “Mocca,” which is prepared with fresh chocolate *ganache*, are prepared on a custom-made La Marzocco machine, hand-made in Florence, Italy. Customers can order slow-extraction coffee made with French presses or with the new, innovative Clover method. Coffee at Lamill is always pressed, never brewed. Premium, hand-prepared whole leaf teas will also be featured.

The exciting menu of unique beverages include: “Coffee and a Cigarette,” incorporating tobacco-infused whipped cream; “Rosemary Water with Coffee Spheres” takes an iced Americano and enhances it with rosemary extraction and globes of coffee *gelee*; and the refreshing “Mojito” flavors iced sparkling white tea with key lime and mint.

Michael Cimarusti, chef and owner of award-winning Providence restaurant in Los Angeles, is responsible for the culinary menu at Lamill Coffee Boutique. Cimarusti has designed a menu that is as creative and ingredient-focused as the beverages. “The standard at Lamill is very high,” he says. “I feel that the food should stand up to the quality of the beverages.”

The menu for Lamill Coffee Boutique features such items as the “ABLT” sandwich, with Asian pork belly, arugula and heirloom tomato, and a house-cured Tasmanian sea trout salad with arare, wasabi peas, *crème fraiche* and toasted brioche.

Cimarusti has even incorporated some of Lamill’s premium coffee into the menu with items, such as a panini prepared with El Farcell, a cow’s milk cheese from Spain whose rind is washed with coffee as it ages. A salad made with *frisee au lardon* is served with coffee vinaigrette made from virgin olive oil infused with coffee. An especially unique and tasty item is a delectable pumpkin soup finished with *crème fraiche* made with coffee, maple and urfa chili.



The visually-appealing backdrop at the boutique is a glass-fronted space with patio seating. Designed by the Formation Association under the auspices of Bung Ko Architects, the furnishings include vintage club chairs made by the mid-century Los Angeles design firm Monteverdi Young, as well as newly-designed bar stools in the same spirit. All are covered in a cool-colored palette of faux crocodile, sharkskin and ostrich skins.

“All the fabrics are like expensive handbags,” says interior designer Scott Mangan, owner of Silver Lake’s Rubbish Interiors. A massive, five-foot American brass chandelier, circa 1800, dominates the main room. An intimate, private Barista Room, with a chef’s table for coffee and tea tasting, has walls covered in hand-

painted wallpaper depicting the first Olympics in Greece. “I’d describe the restaurant as 1950s country club meets California modern,” says Mangan.

A family-owned business based in Alhambra, California, Craig Min began working for Lamill Coffee as a teenager before taking over running the company in 1997.



“People today are interested in what they eat and where it comes from,” Min says of why quality is so important to him. “We can tell you the names of the coffee farmers and their children.” The company participates in social programs to the less-affluent regions from which it imports its products to make the trade sustainable and show gratitude for the quality of the goods Lamill receives.

Opening the boutique was a logical progression for Min. “Most beverage places today have instant, industrial ways of making their drinks and use mass-produced syrups and powders,” he says. “We are approaching this the way a white tablecloth restaurant would: we’re sourcing the highest-quality, fresh ingredients to make the syrups, extracts and consommés that go into our beverages. We also wanted to offer a line of specialty drinks that are innovative, unique and fun.”