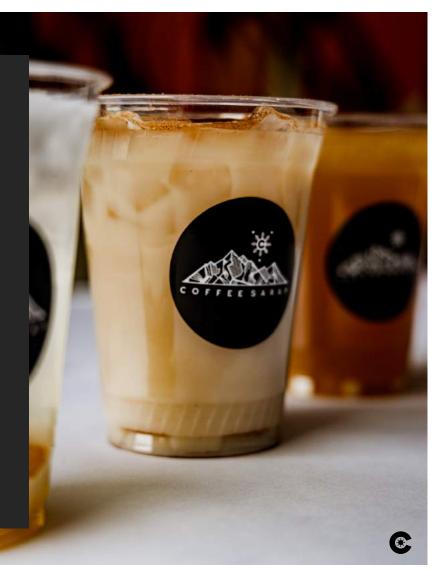


MISSION STATEMENT

Coffee Sarap is a specialty coffee-driven business offering espresso, tea, and other delicious beverages. This coffee cart and eventual brick and mortar expansion is dedicated to sharing locally roasted coffee infused with gourmet flavors and cultural Filipino influences.

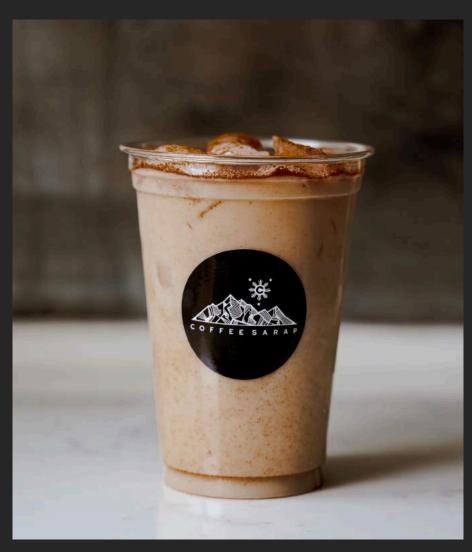






The word "sarap"
means delicious in Tagalog.
When you try our Filipino food,
we're sure you'll say "Sarap!"
after the first sip!

W W W . C O F F E E S A R A P . C O M







MEET OUR CO-FOUNDERS



Hannah Cambronero-Belgarde



Hello, I'm Hannah, part Filipino, part Polish, part German, part American and a whole hearted loving mommy & devoted wife. I spent the majority of my adolescence in a small town called Lake Stevens, just north of Seattle in Washington state. I've moved around my whole life and lived in numerous places. Seattle, Kansas, South Dakota, Texas and most recently I've landed in Aurora, CO. Before pursuing this career path with Chelsey I was previously a Private Chef in Fort Worth, TX.

I did this for 8 years and loved every moment of it. Before becoming a chef I worked as a barista in a small cafe in north Seattle called Jewel Box Cafe. Here is where I learned every aspect of what it meant to thrive from hard work. In this small cafe is where I found my love for cooking and working with coffee. Once I felt my coffee skills were mastered, I ventured down the path of culinary, knowing that I would persevere and one day have a cafe of my own. One that would truly depict who I am, immersed through food and beverage. After culinary school and working in one of the top seafood restaurants in Ballard, I took my talents down south to Fort Worth where I sought out the opportunity to be a Private Chef. I did this for many years and soon my husband and I began to create a family that grew from just us 2 to a fleet of 5. In 2020, my husband's job took us to Colorado.

I was a new mom to 3 and really wanted to cherish those moments before getting back to work in a new city. While finding my place and grounding myself I ran into Chelsey. We were mere acquaintances, just in the sense that we knew we grew up in the same town, yet our paths had never crossed until now. As we spent hours learning about who each other was and sharing our culture with each other we found that we were a lot similar than we thought. That's when it all came back to me. The purpose of why I started this journey in the first place, many years ago and she was the one who would help my vision come true. Our values are the same, that family is the heart of everything and that sharing within our community is a must. We came together to create Coffee Sarap with the same vision in mind and it's been nothing but celebrated growth and a dream come true.



Kamusta! My name is Chelsey and I'm the other half of Coffee Sarap. Like Hannah, I am half Filipino and my other half being a mixture of German, Norwegian, and Irish. Although I grew up in a predominantly white community in North Seattle, I strongly identify with my mother's Filipino roots. I grew up eating, cooking, and celebrating Filipino culture and also had the opportunity of growing up near my Filipino cousins and attending many family gatherings. Being Filipino is something I am very proud of and something I continuously share with my kids. My journey into the coffee world started in high school where I obtained my first job as a barista. I loved it so much that I continued as a barista all throughout high school and even in college when I went to the University of Hawaii at Manoa.

My college experience was where I was given the chance to really learn about the history of my Filipino ancestors and had the opportunity of joining a Filipino club called Katipunan. It was a very inclusive and accepting experience that I will cherish for the rest of my life. And it was college where I got to learn my mother's native tongue of Tagalog. I graduated with degrees in political science and women's studies and then continued my education with a masters in equity and diversity in education. After I graduated from my masters, I worked for a school district as an equity and diversity specialist where the pillars of my profession were founded on diversity, equity, inclusion, and acceptance of all children. I was in this role for about three years, and during this time had my first daughter.

In 2019, we moved to Colorado for my husband's job and also to be near my husband's family and I had the opportunity to be a stay at home parent. With the intention of going back to work after a year, I got pregnant with my second daughter, and then COVID hit. My original career path was halted and so I leaned into other stay at home parents, which is how Hannah and I reconnected. Our friendship instantly grew and we became family. Our talks of our upbringing, shared culture, and frequent family dinners evolved into our love of Filipino culture, flavors, and of course, coffee. Our shared values all stem from our Filipino upbringing and the importance of community. And it's the sense of community, no matter where we are located, is something Hannah and I hold true to ourselves, family, and now to you all, our new community.

MEET OUR CO-FOUNDERS



Chelsey Solemsaas



CONTINUED...



MEET OUR OWNERS AND HEAD BARISTAS

We both come from multicultural backgrounds, with a shared Filipino heritage. We each have a parent who immigrated from the Philippines to the United States. Growing up from an immigrant family is enriching, where heritage from being Filipino and Caucasian blends to our lived experiences. As we foster our Filipino side, we decided that we want to create a space that embraces and shares our cultural values.

You may be thinking, how does coffee play into cultural identity? On average, Americans drink about 3 cups of coffee a day. Coffee is a universally shared item and with places like Starbucks, also a shared experience. To bridge the gap between cultures, we felt that an everyday, lovable item like coffee, was a great place to start. Our goal is to have people of all backgrounds connect through the flavors of our heritage and also have the community be exposed to the diversity of Filipino people. We hope to start these conversations by sharing a cup of coffee.

Minority and women owned. Fil-Am inspired.

COFFEE SARAP





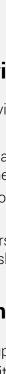


What is the problem we are trying to solve?

As a member of the **Denver metro** community, there is a noticeable lack of diversity in when it comes to the food and beverage industry. As a member of the Denver metro area, we want to represent our culture in a way thats inviting and brings our community together from all races.

- 1. Denver metro's demographics continue to change with more people moving into the Denver/Front Range area
- 2. There are a <u>very limited number</u> of Filipino restaurants, stores, shop, etc. in the Denver metro area
- 3. There are no coffee carts or coffee trucks in Denver metro.









Coffee Sarap solves this problem by providing a solution that:

- 1. Having a central brick and mortar location while also maintaining a mobile presence within the Denver metro area
- 2. Representing Filipino flavors and introducing diverse flavors to our evolving community
- 3. We already achieved becoming the first mobile coffee cart and now we want to open the first Filipino coffee shop in Colorado

Who are your target customers/audience?

Anyone who loves coffee and loves to support local, small, and minority owned businesses. We aim to serve local minority groups and hope that by building in a less diverse area, we can bring more people within our community closer together.

How are we different?

We are more than a traditional coffee shop that you can find on almost every corner. We are a destination spot. We have unique flavors that are conversation starters. Our drinks are more than just drinks, they also include an educational aspect where it challenges your potential bias and helps you to appreciate diverse cultures and flavors.



COFFEE

OUR MENU

Our drinks are a celebration of flavors that honor both our Filipino heritage and the diverse American culture we embrace as Filipino Americans. With each sip, we aim to create a unique and authentic experience that reflects our identity as mixed-race individuals.

We draw inspiration from iconic Filipino ingredients such as ube & pandan, creating a fusion of flavors that blend our Filipino roots with the American love for coffee. We take pride in naming our creations after meaningful elements in our lives.

Whether it's honoring our grandmothers, who have played a vital role in shaping our cultural identity, or drawing inspiration from the places we call home. Each drink name represents a personal connection and a story that is authentically ours.

SIGNATURE DRINKS THE USUALS UBE LATTE (HOT/ICED) 5.25/5.75 ESPRESSO 3.25 Our Homemade Ube Syrup, Milk & Espresso CORTADO 4.00 PANDAN LATTE (HOT/ICED) 5.25/5.75 AMERICANO 3.50 Our Homemade Pandan Syrup, Milk & Espresso CAPPUCCINO 4.25 LATTE 5.75/6.00 Vanilla Crême Caramel, Milk & Espresso МОСНА 5.25 HOT CHOCOLATE 4.75 UBE PRESKO COLD BREW 5.50 ICE TEA (Tea blended Cold Brew topped with Ube Cold Foam by Wild Moon Alchemy) PANDAN PRESKO SYRUPS/SAUCES Cold Brew topped with Pandan Cold Foam Ube 5F Vanilla HALO PRESKO 6.50 Pandan Mocha Cold Brew topped with Ube & Pandan Cold Foam Lavender Hazelnut PALAWAN DREAMS Vanilla Brown Sugar Ube Latte topped with Pandan Foam Coconut BORACAY DREAMS 6.25 ALTERNATIVE MILKS Pandan Latte topped with Ube Foam Oat Milk MANILA LATTE 6.55 Almond Milk Our signature sweet ube milk & espresso Coconut Milk LAHAINA LATTE ADD SHOT +1.00 Our signature sweet pandan milk & espresso ADD FOAM SWEETS BAKED BY CAKEHEADS BAKERY Ube Mamon \$5 Pandan Mamon \$5











Ube Latte

An extraordinary fusion of flavors that captures the essence of our cultural heritage. At the heart of our signature drink lies the enchanting ube, a vibrant purple sweet potato originating from the Philippines.

With its captivating chocolate-like undertones, ube serves as the cornerstone of our beverages and pays homage to our traditional roots. We artfully infuse ube into our lattes, transforming it into a delightful syrup that delicately sweetens each sip.

Pandan Latte

Pandan is a delicate green leaf with a delightful blend of vanilla and subtle coconut flavors. Native to Southeast Asia, this leaf is often referred to as the "vanilla bean" of SE Asia, owing to its unique and aromatic characteristics.

Our pandan lattes encapsulate the essence of this remarkable leaf, infusing it into perfectly crafted espresso to create a harmonious blend of flavors that will awaken your senses.

Mestiza

This unique drink is a harmonious blend of cinnamon, vanilla, oat milk, and rice milk, delicately sweetened with a delightful combination of brown and white sugar.

Mestiza represents the beauty of diversity, just like Chelsey and Hannah. It embraces both its Filipino origins and its international flair, welcoming individuals from all backgrounds to savor its unique charm.









Halo Presko

Our beautiful and highly caffeinated cold brew creation. This bold beverage features a harmonious blend of our signature cold brew, topped with luscious layers of ube and pandan foams.

The combination of these two distinct flavors elevates the essence of this vibrant drink. Halo, derived from the Tagalog language, translates to "mix," symbolizing our dedication to blending unique flavors that define our brand.

Palawan Dreams

A mesmerizing beverage that showcases the captivating flavors of both ube and pandan. Palawan Dreams features a layered composition, with a rich and velvety purple ube latte at the bottom, reminiscent of the vibrant hues found in Palawan's natural wonders.

It is crowned with a delicate green pandan foam, mirroring the lush foliage that blankets the island's picturesque scenery. This enchanting drink is a visual representation of the stunning landscapes found in the breathtaking island of Palawan, known as one of the most beautiful places on earth.

Boracay Dreams

The island of Boracay, renowned for its pristine beaches and breathtaking sunsets, serves as the inspiration for this exceptional beverage.

Featuring a base of aromatic pandan-infused espresso, atop this flavorful foundation rests a velvety layer of ube foam, inviting you to experience a taste of paradise with every sip.









The Lola

Inspired by the endearing term for "grandmother" in Tagalog, this drink pays tribute to Chelsey's own grandmother, who lovingly tends to a lavender farm.

"The Lola" combines the vibrant essence of matcha with the smoothness of milk, perfectly complemented by our homemade lavender syrup. Every sip is a testament to the love shared between generations.

Ube Milk

The true pièce de résistance lies in our signature sweet milk, carefully crafted to accentuate the unique and delightful flavor of ube.

By combining this luscious milk with the sweet essence of ube, we create an unparalleled drink that will transport your taste buds on a journey of pure bliss.

Pandan Milk

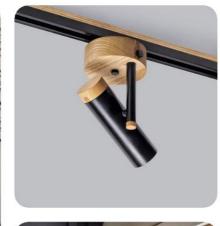
Our specialty pandan milk embraces the natural sweetness of this remarkable leaf, resulting in a silky smooth and utterly irresistible concoction.

It's the embodiment of nature's gift, carefully cultivated and transformed into a symphony of taste that will captivate your taste buds.





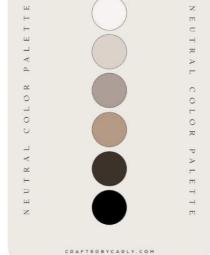




















A space that is inviting and inclusive, where cross-cultural communication is encouraged and appreciated.









BRANDING & MERCH













































