



**IN DOG COFFEES,  
I'VE ONLY HAD  
ONE.**

This edition of Robb Vices is a love letter to coffee. Out of all our dearly beloved vices, the connection with coffee is a particularly emotional one. If you are like me, the sheer act of walking into a coffee shop – or holding a cup – delivers a feeling of euphoria. The process of preparing a cup is, in and of itself, a meditative ritual. And the moment when that first sip hits our lips, the stimulation is transformative. While the coffee bean is a lasting love affair, it is a relationship that is constantly renewed – made more exciting by the artisans who hone its cultivation and innovate the methods for preparation.

This edition presents you with truly special purveyor of coffee, La Colombe. We aim to introduce you to the stovetop percolation method of preparation that is beautiful in form as well as function. We invite you to join us in celebrating a cold brew liqueur that hails from Australia and serves as the triumphant answer to the overly sweetened mass-market equivalents to boozy coffee. For the inevitable drop that makes its way onto a fresh white shirt, we have included a stain removal kit by the only cleaning company trusted by the haute couture community.

May this edition leave you awakened, and ever more in love ... with the cup in your hand, with the people who sip it beside you, and with the adventures that demand such cultivated caffeine.



**DANIEL CURTIS**  
FOUNDER, ROBB VICES

**“WITHOUT  
COFFEE, NOTHING  
GETS WRITTEN.  
PERIOD.”**

**SCIENCE FICTION AUTHOR NANCY KRESS** once said that "without coffee, nothing gets written."

It's true for so many of us that the day does not exist before the coffee hits the cup. We sat down to write this very booklet, our trusted coffees close at hand, merrily sending off clouds of fragrant steam. A team member brought a collection of Draft Latte cans by that afternoon, ice cold. They recharged us for the evening, crying small puddles of condensation onto our desks as we took photos and formatted future issues.

Coffee is as American as apple pie. Except it's not. It's something exotic and international, something sourced in remote valleys and hill-tribe villages. It's grown in hot zones – both climate-wise and political. It's a beverage we've sipped for hundreds of years, but it's entirely new to us in so many ways in just this past decade. There's a craft coffee bar on every corner.

We started with procuring a few items from *our* favorite craft coffee purveyors – La Colombe. They have 30 café locations in Philadelphia, New York, Chicago, Boston, Los Angeles and Washington, D.C. You've gotten a collection of their delicious, rich Draft Latte Cans, including three flavors: Vanilla, Pure Black and Triple Draft. La Colombe also provided a box of coffee. Their Corsica beans are the hue of dark chocolate and that rich, lovely, faintly bitter tone of dark chocolate carries into the flavor of a brewed cup too. It's ideal for pairing with fresh, buttermilk pancakes on a Saturday morning or decorating with an indiscrete splash of something stronger in the evening.

Did we mention how much we love to spike our coffee?

Is that shocking? Probably not.

What is shocking is the newest coffee liqueur to hit the bar shelves. Mr. Black is yanking the Espresso Martini from sickly sweet oblivion back into the spotlight. It creates coffee cocktails that are balanced and delicious. Founded in Australia by two gentlemen who know their way around the bar culture both there and abroad, Mr. Black is now enjoying a cult following and is widely available stateside. This little liqueur has united distillers and baristas like no spirit before it.

You've no doubt spied the biggest physical item in your box this month – the Alessi Pulcina 3-cup Espresso Maker. With technology developed by illy caffè, the Pulcina has a specific function in startling design. It's not only striking on the countertop, but the terraced design is part of a boiler that automatically stops dispensing at the magic moment. This eliminates the chance of a bitter coffee aftertaste and creates the perfect, easy espresso, every time.

Last, but certainly not least, we gathered and discussed our love and our woes when it comes to coffee and that resulted in a call to Madame Paulette. If you don't already know the name, Madame Paulette is the world's elite couture cleaner. They clean the ball gowns for the Met Gala. They store precious gowns that once belonged to Princess Diana. They are the masters of tough stains and are also the team bringing you a fabulous Stain Kit this month. Pop it in your bag. Leave it in your kitchen

or laundry room for easy access. Just remember us all when you pour coffee on your favorite shirt five minutes before walking out the door, and you think, "All good. *I got this.*"

With that, you've got a booklet to read. We send you into a caffeine collection, where beans and blends, gadgets, liqueurs and lattes await.

# WELLS E E R O A S T E R S













## INTRODUCING

# La Colombe

“La Colombe was founded in 1994, when Todd Carmichael and JP Iberti opened a café in the middle of downtown Philadelphia,” offers the company’s VP of Marketing, Kathryn O’Connor. “In that shop off Rittenhouse Square, they roasted small-batch, specialty coffee and introduced Philly to a warm, social café experience.”

Nearly three decades later, with more than one million pounds of coffee brewed, poured and sold, they still hit home runs at that warm, social experience, while being a powerhouse in the field globally. They have 30 locations across a range of cities, including multiple outfits in Manhattan and Philadelphia.

“Todd and JP continue working towards their ultimate goal of making people happy with coffee,” she says. “Today, we are a product and innovation company. Ingenuity is ingrained in our thinking, which is why we are flipping the industry on its head and taking texturized coffee drinks from our cafes directly to the homes, offices, and playgrounds of our customers.”

They’ve brought that very experience to you this month in the form of three cans of Draft Latte.

This experiment began like all their experiments begin ... inside a La Colombe café, where they served them on draft before rolling them out to national retailers in 2017. The Draft Latte is a first-of-its-kind, ready-to-drink coffee beverage that delivers the full taste and texture of a true cold latte ... in a can. It's as simple as any iced Latte, calling only for cold pressed espresso and frothed milk, and then they add to that in fun flavors and styles.

“Our cafes are like our incubator spaces,” O'Connor continues, “so we are always playing with fun things on the bar to see how people react. In our café right now, we have a Cold Brew Shandy Lemonade. It's a smooth, cold-pressed coffee and sweet lemonade hybrid drink. We also have an Oat Milk Draft Latte, which is an amazing non-dairy version of our original classic. Both are killer beverages that we didn't know the world was missing.”

This month, you have three flavors. They are:

**Vanilla Draft:** made from cold-pressed espresso, frothed milk, a pinch of sugar, and a light touch of natural vanilla and maple. The Vanilla beans are from Madagascar and the coffee is a classic darker roast blend.

**Triple Draft:** made from three shots of cold-pressed espresso, frothed milk, with just a pinch of cane sugar.



**Pure Black:** Fresh-roasted, Brazilian coffee is steeped in steel wine tanks, free from oxygen, and brewed overnight before being pressed. Pure Black is double-filtered for a smooth, clean sip, with strong coffee flavors and a natural sweetness.

“Draft Latte delivers a completely unique, cafe-style drinking experience. Made with expertly roasted cold-pressed Nizza espresso and fresh, 2% milk sourced from a farm just 10 miles away from La Colombe’s dairy plant in Western Michigan,” she adds. “The milk is not treated with rBST or artificial growth hormones, and most of the sugar is coming from naturally occurring sugars in the milk. The original Draft Latte has no added sugar, and each flavored variety has less than 4 grams of added sugar. The goal was to use the least amount of added sugar as possible without compromising flavor.”



Carmichael also developed a process using nitrous oxide, which ensures that when the lid is popped on the cans, there is that great, expected, frothy texture we all love about lattes. He has a patent on that technology.

You’re going to want more of these once you open and experience your first.

There are actually eight Draft Latte flavors that are always available for sale. These are the Original, Triple, Mocha, Vanilla, Coconut Milk Mocha, Coconut Milk, Caramel and Chai Tea. Additionally, La Colombe offers three seasonal Draft Latte flavors including the Pumpkin Spice, Peppermint Mocha and Honeysuckle Draft Latte.

## THE HERITAGE BLEND: CORSICA

Corsica is somewhat of a flagship sip for the La Colombe cafes. This coffee first appeared on their menus way back when they opened in Philadelphia in the early 1990s. The blend includes coffee beans sourced from Brazil, Mexico, Colombia and Honduras. When you brew it and sip it, it's immediate why this one is such a crowd pleaser.

Corsica starts with a deep, dark, rich color and an aroma that's practically capable of waking you up off scent alone. The flavor is bold and full, reminiscent of dark chocolate and cocoa.

It is a blend built for a hectic workday, but it's also ideal for those moments where, even though we are enjoying caffeine, we are deeply relaxed. This is one of our favorites for sitting at a table after a long meal or for sitting by a lake, with a newspaper and some birdsong.


Todd Carmichael and JP Iberti traveled extensively in the name of coffee, seeking single-origin options and creating blends. JP has French roots and has traveled extensively in Brazil, while Todd's experiences include visiting one of the world's oldest coffee traditions in Ethiopia. Corsica takes all those experiences and delivers a high-end specialty coffee that is, for these gentlemen, the quintessential American cup.



There's a kid in all of us, to be sure. The only thing to remember with this every-day blend is what you should recall with all fine coffees.

Coffee is like a sponge. It will soak up whatever is around it. To keep coffee fresh for as long as possible, watch out for UV rays, oxygen, odors and aromas, humidity, and the amount of days it has spent since roasting. These factors can really degrade your coffee experience. The best way to store coffee is in an airtight container, inside of your pantry, and to enjoy it frequently.

►  
**TODD CARMICHAEL**  
LA COLOMBE CO-FOUNDER  
ON HIS FAVORATE WAY TO ENJOY  
A MORNING CUP OF CORSICA



**“WHEN YOU  
ADD MILK TO A  
CHOCOLATE-Y  
COFFEE, YOU GET  
MILK CHOCOLATE.  
AND WHO  
DOESN'T LOVE  
MILK CHOCOLATE?”**



Left: La Colombe Corsica Whole Bean Coffee  
Right: La Colombe Draft Latte collection







## INTRODUCING

# Mr. Black

This modern Cocktail Renaissance has been upon us for a while now. Go into any decent looking establishment, belly-up to the bar and request a Manhattan, a Negroni or a Daiquiri, and you'll leave pleased with your purchase. Sour mix has been replaced by fresh lime juice. Sickly sweet Apple Pucker is in the trash, replaced with premium apple brandy or a house-made simple syrup.

Yet, there was one product that seemed doomed to stumble around in the Dark Ages of Drinks for eternity.

We are talking about coffee liqueurs. Name a premium coffee liqueur. You can't, right? Even in the last decade, those available on the market left a cloying moment in your mouth, ultra-sweet and shocking in their viscosity.

No more.

Enter – Mr. Black Cold Brew Coffee Liqueur. This sexy, square bottle contains a recipe from only two main ingredients. First, there is a neutral-grain, Australian spirit (think: premium vodka), and secondly, they use Arabica coffee beans, sourced from Papua New Guinea, Kenya and Colombia.




“Mr. Black is different because we’re genuinely about the coffee,” explains Managing Founder, Tom Baker. Together with his team, he’s taken this product from its homeland Down Under to the bars of North America. It’s already being sung about around the states.

“The truth is,” he continues, “most coffee liqueurs don’t have much coffee in them. They’re bad booze, loads of sugar and a little coffee and artificial flavorings added in. In coffee terms, most coffee liqueurs are still drinking instant while we’re brewing specialty coffee.”

Take the top off and take a deep inhale. You will get notes of brewed coffee, with beautiful traces of toffee, chocolate and baking spices. Bold, like your morning espresso, with a hint of sweetness.

“What’s made Mr. Black so popular is the same reason that the specialty coffee movement is exploding in the U.S.,” Baker continues. “Moving from a commodity culture to a terroir, science and craft-based approach to the flavor of coffee. Our recipe is simple. Ten times the coffee. Use the best coffee. Half the sugar. More flavor, more fun.”



**“IN COFFEE TERMS,  
MOST COFFEE  
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**TOM BAKER**  
MANAGING FOUNDER, MR. BLACK

One of the staff members of Astor Wine & Spirits reviewed it online, writing: “Honestly, I could just put this over ice and forget I can’t chug it like a 12 oz. iced coffee. It works well with mezcal (think Oaxacan Negronis), rum ... and pretty much anything else. Step aside St. Germain, this is the new bartender’s ketchup.”

While cheeky, she’s exactly right. Mr. Black really does play that well with large a range of spirits. You can sip it straight over a few ice cubes. You can pour a measure over a very-frozen scoop of vanilla ice cream for an Italian affogato. You can stop in fine cocktail bars like The Aviary, Employees Only, Saxon & Parole, Dante, nationally at Soho House locations and Ace Hotel locations, to find it on menus. It’s being used creatively by the nation’s best bartenders.

Or, you could flip these pages. We’ve got a few recipes for you too.



# COOL COFFEE COCKTAILS



RECIPES BROUGHT TO YOU BY  
ROBB VICES & MR. BLACK

## THE COLD FASHIONED

**2 oz. Mr. Black**  
**1 oz. whiskey**  
**1 dash bitters**

Build all ingredients in a large vessel with ice. Stir with a bar spoon until very chilled. Pour in a glass over fresh ice and serve.



## THE COFFEE TONIC

**2 oz. Mr. Black**  
**1 bottle Q tonic**  
**Grapefruit wedge**

Fill a tall Collins glass with ice. Pour in Mr. Black. Top with tonic. Stir well to combine. Garnish with grapefruit wedge.



## THE ESPRESSO MARTINI

**2 oz. Mr. Black**

**1 oz. fresh espresso (make with your Alessi Pulcina)**

Add both ingredients to a shaker with ice. Shake vigorously.  
Strain into chilled Martini glass.



## THE HARD ICED COFFEE

**2 oz. Mr. Black**

**½ can La Colombe Vanilla Draft Latte**

Fill a tall glass with crushed ice. Pour in Mr. Black. Top with La Colombe Vanilla Draft Latte and stir well to combine.



## WELCOMING BACK

# Alessi

Shiny, terraced, lightweight, and intuitive in design, welcome to Alessi's Pulcina 3-cup Espresso Maker.

You will remember Alessi if you've been a member for a while. They were the family-owned, Italian design house behind the Juicy Salif Juicer that arrived in our Ultimate Daiquiri edition. We remained so smitten with their design-meets-art style, we had to bring you this incredible espresso maker for your kitchen.

The terraced design that makes this such a cool looking piece is actually functional, and it's the reason you get a full-bodied, rich and luscious espresso, each and every time.


"The design of this espresso maker is by Michele de Lucchi, in collaboration with illy caffè," explains Matteo Alessi, President of Alessi USA. "Based on illy caffè's findings, the shape of Pulcina is ideal for enhancing the full-bodied aromatics and rich taste of the coffee it produces. It ensures precise temperature and pressure control, so that Pulcina automatically stops filtering the grounds at the exact right moment to prevent



any bitterness. This way, hot water is forced through the grounds to extract the purest and most intense flavor possible without changing the molecular structure. The narrow 'waist' of the design hints at this process taking place inside. The stepped effect on the exterior is the result of the alternating thickness of the aluminum, which creates the necessary cooling and heating effects."

The handle is also key, placed at an angle to prevent the possibility of being scalded while holding it. The handle and ball grip are furthermore made of thermoplastic resin, to eliminate any possibility of burning.

"The spout, reminiscent of a baby chick's beak, is faultlessly shaped to cut drops when pouring," he says. "The name 'Pulcina' comes from the vessel's resemblance to a chick, which is 'pulcino' in Italian. As "caffettiera" is a female word in Italian, it became 'Pulcina,' in a play on words that references its function – appropriate for Alessi's famous cheerful spirit. As fate would have it, the studio where De Lucchi sketched the plans for Pulcina housed hens, roosters, and chicks before the designer's birth."



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**MATTEO ALESSI**  
PRESIDENT, ALESSI USA



The instructions for use, should you lose this booklet, are easy to access online. And, the Pulcina works anywhere you have a stovetop – meaning it’s great for packing when headed to an Airbnb that may or may not have your standards in espresso. Add in a splash of Mr. Black and a scoop of vanilla ice cream and you’ve got an Affogato that’s truly unforgettable.



## HOW TO USE THE ALESSI PULCINA

Fill the base chamber with cold water up to the level of the valve. Insert the filter.

Fill the filter with ground coffee until full, but don't pack it down. Make sure the filter and rubber gasket are in place.

Screw the two chambers tightly together.

Place the pot on the stove. *Warning: keep the heat low.*

Remove Pulcina from heat just when coffee starts to gurgle, before it starts to rise and bubble. This way, you'll be sure to extract only the best parts of the coffee.


Mix the coffee with a spoon before pouring into cups.

Rinse the coffee maker with hot water and let dry thoroughly before screwing chambers back together.

Hand wash with warm soapy water only – do not place in the dishwasher.







Madame  
Paulette®

PROFESSIONAL  
STAIN REMOVER  
1 KIT

ACCLAIMED CLEANING INDUSTRY  
LEADER FOR OVER 55 YEARS

## INTRODUCING

# Madame Paulette

Madame Paulette has been *the* name in couture cleaning and restoration since 1959.

“The company was founded by my Great Uncle Andy, who started the business, alongside my father, for the purposes of his wife. She was a French coterie. Every year, he would have to go to Paris with her wardrobe because no one could clean it and maintain it here,” says Owner John Mahdessian.

If you think it sounds like something from a dramatic romance novel to you, you’re not alone. We loved the story just as much as we love the modern story of Madame Paulette – a company that bears her name today and retains a painstaking, old-world pride in caring for some of the world’s most expensive garments.

“Madame Paulette was founded on love – my Great Uncle’s Andy’s love for his wife and her love of couture. Andy died and Madame Paulette moved back to Paris, but my father Noubar gave up his dream of being an accountant and he continued to run and grow the business,” continues Mahdessian.

Mahdessian's father worked to grow the company, garnering a reputation and a following through the decades. They were commissioned to care for Winston Churchill's original military regalia. When Princess Diana passed away, it was Madame Paulette's who was contacted to restore her iconic pieces.

Anna Wintour probably has them on speed dial, and if you need access to the most legendary the most famous pieces from the annual Met Gala events, they are stored inside the cleaner's climate-controlled vaults.

Today, John Mahdessian continues to carry on his father's legacy, and he's available to not only care for couture fashions, but also priceless rugs, leather pieces and drapery. From the interiors of your Aspen vacation cabin to your Monique Lhullier wedding gown, if there is a luxury fabric that needs servicing, Mahdessian is the guy to see.

"I take everything as a personal challenge," he laughs. "I've spent years developing techniques and processes like a mad scientist at night. Through trials and chemistry, I've developed techniques that would allow me to restore that items that were once considered totally unsalvageable."

He's also personally developed The Professional Stain Removal Kit you have in this month's box.





Madame Paulette Owner John Mahdessian

It's the ultimate in getting coffee out of fine fabrics like silk, satin, and even those Egyptian cotton sheets. Some might tell you to stop drinking coffee in bed. Those people don't carry the expertise of Madame Paulette in their pocket. Besides, coffee in bed is one of life's ultimate luxuries.

The 3-Step Stain Kit is simple and easy to use. It fits in your purse, bag or glove box for easy access right when you need it most. If you have someone in your life getting married, do not head to a wedding without one of these. That's actually how Mahdessian came to realize how important a portable stain kit was, when a bride was in tears from spilling something on her gown.

To use it, you first take the absorbant cloth and lay it under the area of the garment that is stained. Second, you use the special formula to tamp on top of stain. "It breaks it down and transfers it into that cloth underneath," he explains. "The last step is a rinse to remove any particles left. This stain kit lets you go take our expertise wherever you go. If you can treat a stain when it's fresh, you will have the best chances of successfully removing it."

And, if you can't remove it, Madame Paulette's is only a phone call away.

"We have a complimentary pick-up service from anywhere in the United States," he says. "We then ship it back to you. If you are traveling, you can send a garment from wherever. If you are in Aspen, they can be shipped back to LA to be waiting for you at your home."

# Our Picks



## *What's in the Shop*

Have you been to our Vices Reserve site yet? For the first time ever, you can get all the incredible individual items, as well as entire boxes, that you've come to know and love during your Robb Vices membership – all for purchase in our online vault.

At Vices Reserve, we will also be offering special items on occasion, from rare spirits to limited edition tech.

This month, we've partnered with two companies to bring you a new set of wheels and one of the most luxe food experiences on the planet.



→ [www.VicesReserve.com](http://www.VicesReserve.com)

Use code **VICESMEMBER** for site access.

# The Caviar Experience



Over 20 years ago, Black River Caviar launched as the first and the only caviar production company in the Southern hemisphere. Using an innovative breeding system and sturgeon – the gold-standard in the field – Black River produces some of the finest caviar in the entire world. They deliver not only exceptional tins worthy of any celebration, but they do so sustainably, reflecting their second passion – protection of the sturgeon species and of our oceans.

#### THE CAVIAR EXPERIENCE INCLUDES:

- ✦✦ 100 grams of Black River Caviar's Imperial Oscietra, marked by large beads, light in color and deeply rich in flavor
- ✦✦ A 36-count Blini set and fine Crème Fraiche
- ✦✦ A beautiful presentation set, with a three-piece sterling silver plated and glass caviar server and a mother of pearl spoon
- ✦✦ A leather-trimmed cooler, to keep your caviar cool (and subsequently any Champagne you may want to include along with it)

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#### EXCLUSIVE ROBB VICES MEMBER PRICE

~~\$700~~ \$489

→ [www.VicesReserve.com](http://www.VicesReserve.com)

Use code **VICESMEMBER** for site access.

# The Shinola Bixby Bike



Moments of chrome. A hint of antique brass. Bells. Gears. Freedom. Childlike abandon – with the style you’ve been cultivating all your adult life.

We cannot express how excited we are to partner with Shinola to feature their hand-assembled, classic-inspired Bixby bicycle.

The Bixby riffs on the fun look of the curved top tube, but improves on the fit and function with nimble frame geometry, a Shimano 3-speed internal hub and disc brakes. The American-built steel frame and fork are designed for comfort, utility and smooth urban riding. The Bixby is offered on our site in both Men’s and Women’s frame sizes, with black for the gentlemen and navy for the ladies. Shipping directly from Detroit, it’s one package guaranteed to make you jump up and down like a kid upon arrival.

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**EXCLUSIVE ROBB VICES MEMBER PRICE**

~~\$1,950~~ **\$1,750**

→ [www.VicesReserve.com](http://www.VicesReserve.com)

Use code **VICESMEMBER** for site access.



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