

Coffee Revolution Takes A Tasty New Turn

by [Leslie Kelly](#) on October 20, 2009

It's widely recognized that Seattle is where the espresso scene took off in this country. A little something started by a company you may have heard of... Starbucks.

Well, millions of lattes later, a few new coffee houses seem to be heading in a new direction, offering a different kind of buzz. Lately, some bean counters have been doing double duty as wine bars.

Take [Fonte Cafe and Wine Bar](#), for instance. This sleek space (pictured here) opened this summer across from the Seattle Art Museum, offering a selection of brews, a wine list selected by an in-house sommelier and a menu created by [Crush](#) chef Jason Wilson.



What makes Fonte such a kick is the friendly staff, who speak knowledgeably about the coffee, the wine and the food. Want pairing suggestions? No problem. Want advice about which type of bean to try in a pot of French press? They can help.

[Citizen](#) is another cool venue successfully transitioning from coffee house to wine bar as day turns to night. Located at the bottom of Queen Anne Hill, not far from Seattle Center, this cozy place features sweet and savory crepes. Which match up well with coffee or wine.

For further proof this trend is taking off, consider this: Even Starbucks is testing the concept. Last summer, it launched a non-branded coffee house on Capitol Hill that serves wine by the glass and offers live music some evenings. If the [15th Avenue Coffee and Tea](#) continues to be a draw, don't be surprised to see more of similar spots sprouting in neighborhoods across the country.

-- *Leslie Kelly*