



138 2001 CAFÉ LIFE NEW YORK



## *Society Coffee Lounge*

2104 Frederick Douglass Blvd.  
(at 114th Street)  
(212) 222-3323  
[www.societycoffee.com](http://www.societycoffee.com)  
Open 12PM–10PM Mon  
9AM–10PM Tues to Thurs  
9AM–midnight Fri & Sat  
9AM–9PM Sun  
Subway: B, C to 116th Street

**S**ociety Coffee Lounge, a fashionable yet laid-back café and wine bar in Harlem is greater—or, certainly, different—than the sum of its parts. Consider the mix: One thirty-something dreadlocked African-American owner with an engineering degree from Yale and a Polish-German manager (a lapsed lawyer) who grew up in Europe, Africa, and Asia. Find a location on the corner of what was once one of the city's roughest blocks in a now gentrifying neighborhood. Include a multiracial, multiethnic staff of models, artists, singers, and one filmmaker whose ambition is to make a feature-length movie in a single day using 66 cameras. Spend \$350,000 on renovations, mix good taste with an eye for style and comfort. Add passion for great coffee, fine wine, and good food, and let everything settle around two great square wooden communal tables. Voilà!—there you have it. Society Coffee.

The logo on the front door, “Society, Harlem, NY,” trumpets loud and clear that this café is very much about a sense of place. The pride of place is palpable.



All of the coffees are provided by Kobricks with the exception of the Rasta Blend, a Jamaican Blue Mountain combined with an Ethiopian Sidamo, which comes from Reggie Roast, also in New Jersey. The most popular brewed coffee is what Society calls their Danube Kaffee, a blend of three coffees, from Costa Rica, Sumatra, and Kenya.

The coffee used to make espresso is Antica Tostatura Triestina, a wood-roasted blend that Kobricks imports from Trieste, Italy. Every two or three weeks Society offers a different flavored coffee—Cinnamon Sticky Bun, anyone?