

DECEMBER 2, 2025



The passion fruit mocha from Kope House in San Francisco. Lea Suzuki / S.F. Chronicle

The Best **Coffee** in the Bay Area

Where to find the best cups in the region, from hot and frothy to cold and fizzy.

By **Cesar Hernandez** | Updated Dec. 2, 2025 10:09 a.m.

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I am steadfast in my dedication to finding the Bay Area's best coffee shops. Each year for this guide — now on its fourth version — I drink enough coffee to fill an Olympic-size pool. I giddily look forward to updating this list, which keeps me in tune with the latest trends and developments in the coffee scene.

Cafes won't stop dolloping drinks with creamy foam, though most of it feels like whipped cream with better marketing. Shops have adopted increasingly experimental coffees, which may be fermented with fruits such as strawberry, watermelon or passionfruit. Japanese-inspired shops have grown in rank, evidenced by shops like Kaizen & Coffee in San Mateo, as well as Komakase and Shoji in the city. This year brought a trio of new Korean specialty shops, with the star being Olivia Coffee and Flower in Oakland, which only brews beans roasted in Korea. In Berkeley, Masterpiece Coffee is a singular shop devoted to Chinese coffee culture, reflecting the country's recent rise to prominence in coffee.

The Bay Area's coffee scene is the most dynamic in the country and these shops are evidence of that.

The Caffè

1120 Broadway, Oakland [SEE ON MAP](#) | [ADD TO WISHLIST](#)



Courtesy of Matthew Millman

Oakland coffee roaster Mr. Espresso has been around since 1978 and finally opened its own stunning cafe in the heart of downtown. The design takes inspiration from modern Italian architecture with a square-shaped oak-wood bar and a mesmerizing art installation of light-toned wood slats above it. Coffees are roasted in the Italian tradition so expect full-bodied, chocolatey notes. That bold flavor works well in the lush shakerato, a thimble's worth of elixir whose recipe calls for a shot of espresso, a dash of hazelnut syrup and a spot of heavy whipping cream. The shop also features drinks made in collaboration with local chefs, which might add matcha foam or or spiced apple syrup.

TAKEOUT

INDOOR SEATING

PRICE: \$ **PAYMENT OPTIONS:** Credit cards accepted **DRINKS:** Coffee and tea

HOURS: Breakfast and lunch Monday-Saturday [WEBSITE](#)