

# Montreal's Specialty Coffee: Third Wave and Micro-Roasters

Published September 18, 2025 50 min read



## Finding the Best Coffee in Montreal

### Where to Buy the Best Coffee in Montreal: A Comprehensive Guide for Coffee Professionals

#### Montreal's Specialty Coffee Landscape

[Montreal's coffee scene](#) has evolved into one of Canada's most vibrant and quality-focused, with third-wave cafés now common in every neighborhood (Source: [willtravelforfood.com](http://willtravelforfood.com)). What was once a city of classic Italian espresso bars has embraced a new generation of [specialty coffee shops](#) and micro-roasters dedicated to excellence. The proliferation of independent cafés in recent years has been matched by a boom in micro and even nano-roasters sourcing high-grade beans directly from origin (Source: [willtravelforfood.com](http://willtravelforfood.com)). Montreal's unique blend of European-influenced café culture and [creative](#)

[North American entrepreneurship](#) makes it a haven for coffee professionals seeking top-tier brews. From beloved old-world institutions to cutting-edge “third wave” roasters, the city offers a rich variety of coffee experiences.

**Coffee Culture & Trends:** Montreal’s coffee culture balances respect for tradition with enthusiasm for innovation. On one end, iconic espresso bars like **Café Olimpico** remain “a true Montréal icon” – a 1970 landmark that introduced Italian espresso culture to the city and still serves the same beloved blend over 50 years later (Source: [mtl.org](#)). On the other end, there’s an explosion of third-wave coffee entrepreneurship. Dozens of new micro-roasters have appeared in the last decade, most practicing direct trade or working closely with importers/co-ops to source exceptional beans (Source: [willtravelforfood.com](#)). The focus is on quality at every stage from farm to cup: roasters meticulously control every variable (batch size, roast profile, even ambient humidity) and constantly cup-test, embodying the obsessive craftsmanship coffee connoisseurs expect (Source: [willtravelforfood.com](#)). Montreal baristas are well-versed in a range of brew techniques – you’ll find expertly pulled espresso shots and silky micro-foam, alongside precise pour-overs on V60s and Chemex. A few cafés even experiment with more exotic methods: for example, a Japanese-style cafe called Falco helped popularize siphon brewing in the Mile End, with a counter full of glass vacuum brewers resembling a science lab (Source: [willtravelforfood.com](#)).

**Community and Collaboration:** A hallmark of Montreal’s scene is its tight-knit community of coffee professionals. The city even hosts an annual festival devoted entirely to specialty coffee – **Le Café Collectif** – which in 2024 brought together over 30 local roasters (including heavy-hitters like 94 Celcius, Pista, Zab, Canal, and Escape) for two days of tastings, workshops, and barista-led discussions (Source: [94celcius.com](#))(Source: [94celcius.com](#)). This festival, the only one of its kind in Quebec, underscores Montreal’s collaborative spirit: it aims to **promote local roasters, strengthen ties within the coffee community, and raise public awareness** of specialty coffee’s value (Source: [94celcius.com](#)). Montreal also boasts a unique resource in the **Canadian Roasting Society (CRS)**, a state-of-the-art co-roasting facility co-founded by industry veterans (including Scott Rao, founder of Café Myriade) (Source: [mtl.org](#)). The CRS provides shared roasting equipment and a space for micro-roasters to mingle and learn from each other – a boon for new roasters who can perfect their craft without investing in costly machines (Source: [mtl.org](#)). This collaborative model has helped launch several of the city’s notable new roasters (many of whom started roasting at the CRS).

**Sustainability and Innovation:** Coffee trends in Montreal lean strongly toward sustainability and innovation. Many local roasters prioritize eco-friendly practices – for example, **Kittel Atelier de Café** delivers its coffee by bicycle and offers free public cuppings monthly (Source: [mtl.org](#)), **Binocle** is Quebec’s first 100% carbon-neutral coffee roaster with beans sold in biodegradable bags and delivered by green transportation (Source: [mtl.org](#)), and **Melk** roasters use only organic beans packaged in fully compostable bags (Source: [mtl.org](#)). Montreal roasters are also exploring novel products: some sell

cascara (dried coffee cherry tea) to reduce waste (Source: [mtl.org](http://mtl.org)), and a few even produce compatible espresso pods or have blends tailored for specific preparations (e.g. Ambros roasters created a blend for making Greek/Turkish coffee). On the café side, beverage innovation is thriving – notably, **Café Paquebot** was the first in the city to serve Nitro Cold Brew on tap when it opened in 2015 (Source: [tastet.ca](http://tastet.ca)), and it later introduced the *Cafélimo* (a signature coffee-lemonade summer drink) as a refreshing specialty fusion (Source: [tastet.ca](http://tastet.ca)). Many third-wave shops also double as [trendsetting social spaces](#): you might find a turntable spinning vinyl records at one cafe, or discover another that transforms into a wine bar by night. Overall, Montreal's coffee scene is characterized by an openness to new ideas – whether it's marrying coffee with natural wine (as some hybrid café-bars do) or adopting the latest brewing gadgets – all anchored by a shared commitment to quality and ethical sourcing.

## Major Third-Wave Roasters and Cafés

Montreal is home to several **renowned specialty coffee roasters** that have gained national regard for their quality, direct-trade sourcing, and contributions to the community. Many also operate cafés that serve as hubs for coffee lovers. Below we profile the city's leading third-wave roasters and their flagship cafes, highlighting their coffee quality, brewing techniques, bean sourcing, and professional offerings.

 <https://www.mtl.org/en/experience/montreal-coffee-roasters>

*Café Saint-Henri Micro-Torréfacteur has grown from one shop in 2011 to a Quebec leader with multiple training-equipped cafés (Source: [willtravelforfood.com](http://willtravelforfood.com)) (Source: [th3rdwave.coffee](http://th3rdwave.coffee)).*

### Café Saint-Henri Micro-Torréfacteur

**Overview:** Widely regarded as a pioneer of Montreal's third wave, **Café Saint-Henri** was founded in 2011 and was the first specialty micro-roaster to introduce direct-sourced "third wave" coffee to Quebecers (Source: [th3rdwave.coffee](http://th3rdwave.coffee)). It has since grown into a mini-empire, with a state-of-the-art roasting headquarters in the Mile-Ex district and **eight café locations** across Montreal and beyond (Source: [mtl.org](http://mtl.org)). Saint-Henri is often credited with ushering in Montreal's specialty coffee era, and it remains a benchmark for quality.

**Coffee Quality & Brewing:** Saint-Henri's cafés serve a rotating menu of single-origin coffees and seasonal blends roasted to accentuate each origin's unique terroir. They were among the first in the city to offer lighter roasts highlighting origin characteristics (Source: [th3rdwave.coffee](http://th3rdwave.coffee)). A full range of brew methods is available: flawless espresso pulled on top-of-the-line machines, precise pour-overs, and expertly textured milk drinks. Their baristas are well-trained (many have competed in barista competitions), and it shows in the cup quality. Whether you order a classic espresso or a hand-brewed

filter, consistency and balance are hallmarks. Saint-Henri also does not shy away from innovation – for example, some locations have featured manual brewing bars and rare equipment like Kyoto-style slow drip brewers for cold brew.

**Bean Sourcing:** True to third-wave principles, Saint-Henri emphasizes transparency and ethical sourcing. They often buy beans directly from producers or trusted import partners, forging relationships at origin. In fact, *Café Saint-Henri was among the first wave of Montreal roasters to travel to origin and source beans at the farm level*, setting an example that many others followed (Source: [th3rdwave.coffee](http://th3rdwave.coffee)). This approach yields a range of offerings from microlot Bolivian Geshas to organic Ethiopian naturals, each roasted in-house. The roastery's *Mile-Ex HQ* is equipped with modern Loring roasters and quality labs to ensure consistency. Saint-Henri's commitment to quality extends to offering **professional courses** – they run classes ranging from home brewing 101 up to advanced barista training for industry folks (Source: [mtl.org](http://mtl.org))(Source: [willtravelforfood.com](http://willtravelforfood.com)). (Notably, they offer SCA-certified training and latte art workshops, making them a resource for local baristas.)

**Equipment & Professional Sales:** Saint-Henri supplies wholesale beans to many top restaurants and indie cafés in Montreal. They also retail brewing gear and accessories at their cafes (from kettles to AeroPress kits), and their Mile-Ex headquarters includes a training lab for industry use. For professionals, Saint-Henri can be a partner for consulting on café setup, equipment calibration, and of course providing freshly roasted coffee. As one of Montreal's most established specialty roasters, they have both the track record and infrastructure to support other businesses – all while continually elevating the city's coffee standards (Source: [willtravelforfood.com](http://willtravelforfood.com)).

## Dispatch Coffee

**Overview: Dispatch Coffee** has quickly become a household name in Montreal's specialty scene, known for its modern approach and sustainable ethos. Dispatch famously began as Montreal's first coffee truck, roaming the streets in 2012, before evolving into a brick-and-mortar operation (Source: [willtravelforfood.com](http://willtravelforfood.com)). Today they run three stylish cafés in Montreal (plus one in Toronto) and a roasting facility, along with a popular online subscription service (Source: [willtravelforfood.com](http://willtravelforfood.com))(Source: [mtl.org](http://mtl.org)). Founded by Chrissy Durcak, Dispatch has from the start focused on accessibility – bringing quality coffee to the public in new ways – and on forward-thinking sustainability initiatives.

**Coffee Quality & Brewing:** At Dispatch's cafés, the coffee program is seasonal and ever-evolving. They always have multiple single-origin options rotating through their grinders and brewers, with offerings changing according to harvest seasons (Source: [tastet.ca](http://tastet.ca)). For example, a summer visit might find a bright natural Ethiopia and a chocolaty Guatemalan on espresso, whereas autumn might bring a fresh crop of Kenyan for pour-over. The baristas are trained to guide customers through these choices. Notably, **Dispatch offers free brew demonstrations in their cafes** – staff will gladly show customers how to improve their pour-over technique or pull a better espresso at home (Source: [tastet.ca](http://tastet.ca)). This

educational approach reflects a commitment to coffee literacy. Brewing methods featured include espresso (they produce excellent flat whites and cappuccinos, a nod to Aussie influence), batch brew filter for convenience, and made-to-order pour-overs for those wanting a bespoke cup. The overall quality is high – in fact, many locals rank Dispatch among their top roasters for consistency and flavor.

**Bean Sourcing:** Dispatch is very transparent about sourcing and is strongly committed to **sustainable coffee**. The company actively addresses the challenges climate change poses to coffee supply. It sources beans via direct trade whenever possible, prioritizing sustainable farming and fair compensation to producers. On each bag, you'll find detailed origin info and often notes on the farm or cooperative. As Dispatch puts it, they are "*committed to building a sustainable future for coffee*" in the face of climate pressures (Source: [willtravelforfood.com](http://willtravelforfood.com)). This means not only eco-friendly practices in their own operations (they encourage zero-waste, offer reusable cup incentives, etc.) but also supporting agricultural resilience at origin.

**Equipment & Professional Services:** Dispatch sells their beans wholesale and through subscriptions, making them accessible to other cafés and offices. While they don't have a public training institute, their team often collaborates in community events and as mentioned, educates customers one-on-one. For a coffee professional, partnering with Dispatch could mean aligning with a brand known for ethical practices and quality. They also experiment with roast profiles suitable for different brew methods – for instance, offering specific roasts optimized for espresso vs. filter. With a "*no compromise*" attitude toward sustainability and quality, Dispatch has garnered a loyal following among Montreal coffee geeks and is a model for the city's next-gen roasters (Source: [willtravelforfood.com](http://willtravelforfood.com)).

## Café Pista

**Overview:** **Café Pista** is a home-grown Montreal success story that uniquely links coffee with cycling culture. The name "Pista" (Italian for track, as in velodrome track) hints at its origin: founder Maxime Richard first launched Pista in 2014 as a pedal-powered mobile coffee cart, literally using a bicycle to bring specialty coffee to events and offices (Source: [tastet.ca](http://tastet.ca)). After proving the concept, he opened Pista's first brick-and-mortar café on Beaubien Street East in 2016 (Source: [tastet.ca](http://tastet.ca)). Fast forward to today, and Pista operates three cafés across Montreal (Petite-Patrie, Downtown, and Old Montreal) and has its own roastery. Pista's blend of youthful energy, design-forward spaces, and serious coffee craft has made it a favorite among discerning coffee drinkers and industry folks alike.

**Coffee Quality & Brewing:** Pista's cafés are known for their bright, welcoming atmosphere and equally vibrant coffee. Initially, Pista served beans from other roasters (they famously started with a bicycle-powered **specialty coffee service – the first in North America** – before roasting themselves) (Source: [tastet.ca](http://tastet.ca)). They often pulled shots of beans from renowned roasters like Kittel in their early days (Source: [tastet.ca](http://tastet.ca)). In 2018, Pista began roasting its own coffee (starting at the Canadian Roasting Society co-op, then moving to their own roastery) (Source: [mtl.org](http://mtl.org)). Now you'll find Pista's house-roasted coffees on



bar: typically a balanced seasonal espresso blend and 2–3 single origins for filter, which might be offered as drip or pour-over. The baristas here are well-trained in both espresso and manual brewing. Pista emphasizes approachability – you can get a flawless cortado or opt for a hand-poured Kenyan V60. They have even incorporated some fun pedal-powered themes; for example, at one point they experimented with using a stationary-bike-powered grinder at events. While gimmicky in concept, it underscores their cycling spirit and commitment to craftsmanship through effort. Pista's brewing style tends to highlight clarity and sweetness in the cup, aligning with their light-to-medium roasting philosophy.

**Bean Sourcing:** Sustainability is a key part of Pista's identity. They have described their mission as serving a *"sustainable cup"* of coffee (Source: [mtl.org](http://mtl.org)). This manifests in several ways: sourcing beans via direct trade relationships when possible, choosing organic or Rainforest Alliance certified lots at times, and mindful roasting techniques that reduce waste. Pista actually started roasting at the **Canadian Roasting Society** in 2018 to minimize upfront impact, and after building volume, moved to their own roasting facility (Source: [mtl.org](http://mtl.org)). This measured growth allowed them to hone their roasting skills alongside peers. Now Pista offers a range of coffees (often given cycling-themed names), and they share transparency reports about origin. They also care about environmental impact on the consumer end – their cafés encourage reusable cups and have used recycled materials in cafe construction.

**Equipment & Training:** Pista's locations often have a small retail section where they sell their beans and a selection of brewing gear (you might find AeroPress, manual grinders, etc. on their shelves – a nod to equipping their biking customers with travel-friendly gear). For professionals, Pista provides wholesale beans and even consulting for those looking to emulate their concept. Notably, Pista's original cafe on Beaubien has a "lab" feel with a training space, and they've hosted public cupping sessions to engage the community. The combination of Pista's creative roots and quality focus makes it an inspiring example for coffee pros – demonstrating that with passion and a bit of pedal power, a specialty coffee business can flourish in Montreal's competitive landscape.

## Café Paquebot & Zab Coffee Roasters

**Overview: Café Paquebot** burst onto the scene in 2015 and quickly became one of Montreal's most influential third-wave coffee shops. From its first café on Rue Bélanger in Rosemont-La Petite-Patrie, Paquebot set itself apart – it was **the first café in Montreal to serve Nitro Cold Brew** (coffee infused with nitrogen gas on tap) and embraced a playful, experimental coffee menu (Source: [tastet.ca](http://tastet.ca)). Paquebot now has multiple locations (three in Montreal, including one in the Plateau and one in Old Montreal's Saint-Laurent Blvd, plus a summer pop-up in Gaspésie). They've partnered with **Zab Café**, an in-house micro-roaster, to supply their beans – a partnership often described as *"a dreamy one resulting in one of the best cups of coffee in Montréal"* (Source: [mtl.org](http://mtl.org)). Paquebot's rise to prominence is

cemented by numerous awards: the Paquebot Bélanger location won multiple Th3rdwave Coffee Awards between 2017–2020 (including “Coffee of the Year” and “Brew Bar of the Year”) for its excellence and innovation (Source: [tastet.ca](https://tastet.ca)).

**Coffee Quality & Brewing:** A visit to Paquebot promises both quality and fun. Their baristas are skilled in all the fundamental brewing techniques – expect smooth espresso shots and meticulously prepared pour-overs – but Paquebot also encourages creative twists on coffee. In addition to being nitro cold brew pioneers, they are known for signature concoctions like the “**Cafélimo**”, a refreshing lemonade-coffee hybrid that has become a summer favorite (Source: [tastet.ca](https://tastet.ca)). They also make an exceptional iced latte and often feature seasonal specialty drinks. Traditionalists need not worry: Paquebot’s espresso (pulled on a La Marzocco Linea PB or equivalent machine) is expertly dialed-in, and one can get a textbook cortado or filter coffee if that’s the order. The brew bar at Paquebot Bélanger was particularly celebrated – in its second year, it won *Café of the Year in Montreal*, recognized for the team’s precision in brewing and innovative menu (Source: [tastet.ca](https://tastet.ca)). Notably, Paquebot pays attention to the *experience* of coffee. At their Saint-Laurent shop, a vinyl turntable often spins music, and customers chat with the knowledgeable baristas as they work the Modbar espresso taps – creating a relaxed yet vibrant atmosphere (Source: [mtl.org](https://mtl.org)). It’s the kind of place where you might strike up a conversation about tasting notes or simply enjoy the retro-cool decor (exposed brick, neon paper boat logo, and all). In short, Paquebot “gets things right – from its selection of coffee beans to its brand image to its excellent service” (Source: [mtl.org](https://mtl.org)), making it a must-visit for quality coffee in Montreal.

**Bean Sourcing:** The roasting arm of this operation is **Zab Café**, which started as a separate micro-roaster and now works in tandem with Paquebot. Zab and Paquebot’s partnership means all Paquebot locations serve Zab’s beans, ensuring a fresh and consistent supply (Source: [mtl.org](https://mtl.org)). Zab Café sources high-quality specialty beans and the partners are quite meticulous in selection – they seek out distinctive lots (e.g., naturally processed micro-lots from Latin America or award-winning African harvests) to keep the menu interesting. The roast profiles tend to be on the lighter side of medium, optimizing sweetness and clarity to suit Paquebot’s brewing style. Beans can be purchased at the cafés or via Paquebot/Zab’s online store, and subscriptions are available for regular customers (Source: [mtl.org](https://mtl.org)). For transparency, Zab often provides details about farm and processing on their packaging, aligning with the third-wave ethos. The result of this roaster-café integration has been widely praised; as Tourisme Montréal notes, *“the passionate partners’ carefully selected beans are prepared with perfection at all the Paquebot locations,”* yielding superb cups citywide (Source: [mtl.org](https://mtl.org)).

**Professional Offerings:** Paquebot is a coffee professional’s haven in several ways. They host events like public cuppings and occasional barista throwdowns, fostering community. Baristas at Paquebot are well-trained and often come from backgrounds at other top shops, contributing to a culture of shared expertise. The café has also embraced other craft beverages – offering house-made kombucha on tap and a menu of **natural wines** in the evenings (Source: [tastet.ca](https://tastet.ca)) – illustrating how specialty coffee

businesses in Montreal often diversify while maintaining coffee excellence. Equipment-wise, Paquebot's flagship carries retail gear (you might find pour-over drippers, filters, and Zab coffee gear for sale). For wholesale, Zab Café does supply a few other outlets and has been known to collaborate on custom roast profiles. In summary, Paquebot & Zab represent the cutting edge of Montreal's third wave: award-winning quality, creative brews, and a strong brand built around a genuine love of coffee.

 <https://www.mtl.org/en/experience/montreal-coffee-roasters>

*Inside Café Paquebot: a barista works the bar with pour-over drippers and grinders on display. Many Montreal specialty cafés double as retail shops for brewing gear, reflecting the city's educated coffee clientele. (Source: [mtl.org](https://www.mtl.org))*

## Kittel Atelier de Café

**Overview:** Kittel is a micro-roaster that has been part of Montreal's specialty scene since 2011, making it one of the city's earlier third-wave roasters. Founded by Guillaume Kittel-Ouimet, Kittel Atelier de Café operates out of a workshop in Rosemont and has built a reputation for careful roasting and community engagement (Source: [mtl.org](https://www.mtl.org)). While Kittel doesn't run high-profile cafés under its own name (it's primarily a roaster), their coffee is omnipresent: Kittel's beans are served at many quality-focused cafés around Montreal, and they have a thriving direct-to-consumer business as well.

**Coffee and Roasting:** Kittel focuses on sourcing **high-quality, traceable beans** and roasting them in small batches to exacting standards. They have been roasting in their Rosemont "atelier" since 2011, steadily refining profiles that bring out the best in each origin (Source: [mtl.org](https://www.mtl.org)). In terms of style, Kittel tends toward a balanced roast spectrum – not ultra-light, but definitely highlighting origin nuances. Their lineup often includes a mix of approachable blends (like a house espresso blend with chocolate/nut notes) and adventurous single origins (a fruity natural, a tea-like washed Ethiopian, etc.). Coffee professionals often appreciate that Kittel's roasts are very consistent and easy to work with for dialing in espresso. The company also distinguishes itself through community outreach: **Kittel hosts free public cupping events on the first Friday of every month**, inviting both professionals and consumers to taste and discuss coffees (Source: [mtl.org](https://www.mtl.org)). This openness has helped cultivate a loyal following and educated customer base.

**Presence in Cafés:** If you're exploring Montreal's coffee shops, there's a good chance you'll encounter Kittel beans. Many independent cafés use Kittel as their roaster or as one of their rotating guest offerings. For instance, Café Pista initially served Kittel before roasting their own (Source: [tastet.ca](https://tastet.ca)), Café Névé and others have featured Kittel on batch brew, etc. Kittel's wholesale program is robust: they deliver coffee by bicycle within the city (an eco-friendly touch in line with Montreal trends) (Source: [mtl.org](https://www.mtl.org)). They also provide training to wholesale clients, ensuring that baristas know how to get the best from each roast. As



Tourisme Montréal notes, *you can find Kittel coffee in many Montreal shops and cafés, including Café Rosé, Tunnel Espresso, and Pâtisserie Bernice*(Source: [mtl.org](http://mtl.org)). Coffee pros in the city often regard Kittel as a reliable, high-quality roaster that's supportive of the local scene.

**Bean Sourcing:** Kittel is very much a third-wave roaster in its sourcing philosophy. They carefully select beans, often working with importers who emphasize fair and direct trade. The range of origins is broad – Latin America, East Africa, Asia-Pacific – but always top-grade Arabica with a story to tell. The roast dates are clearly indicated (freshness is a priority), and Kittel was among the first in Montreal to move to more environmentally friendly delivery (their bicycle courier service for local deliveries, and low-waste packaging). While not the largest roaster in town, Kittel's influence is significant, and it serves as a bridge between Montreal's early third-wave days and the current landscape.

## Barista Microtorréfacteur

**Overview:** The straightforwardly named **Barista Microtorréfacteur** (often just called "Barista") is a roaster that has carved out a special niche: they are experts in **tailor-made coffee blends and barista training**. Based in the Ahuntsic neighborhood (with a café-roastery there), Barista has been a key player especially behind the scenes – many Montrealers have unknowingly tasted Barista's coffee under other cafés' branding. That's because Barista specializes in **white-label, custom blends for cafés and restaurants** around the city (Source: [willtravelforfood.com](http://willtravelforfood.com)). Founded by Allan Dick (a seasoned coffee pro), Barista also runs the **National Barista Institute**, making it a focal point for professional coffee education in Montreal (Source: [willtravelforfood.com](http://willtravelforfood.com)).

**Coffee Quality & Services:** Barista's own café in Ahuntsic is a cozy spot where you can try their lineup of coffees, but the company's influence extends further via its wholesale clients. They roast a range of profiles to suit different needs, from medium-dark blends for those who want something traditional, to lighter single-origin roasts for more progressive accounts. What sets Barista apart is the **bespoke blending** – they will design 100% custom blends "to order" for cafés, taking into account a client's desired flavor profile, espresso machine, and customer preferences (Source: [willtravelforfood.com](http://willtravelforfood.com)). This level of customization has made Barista the roaster-of-choice for numerous restaurants and coffee shops that want a signature taste. Despite doing a lot of under-the-hood work, Barista's own standards are top-notch. Their head roaster ensures consistency and quality control, often employing advanced roast logging and cupping rigor.

**National Barista Institute:** For coffee professionals, Barista Microtorréfacteur's biggest draw might be the training aspect. They run the National Barista Institute (Institut National du Barista) which offers courses ranging from barista basics to advanced latte art and even SCA-certified modules. Aspiring baristas and café owners frequently take classes here to sharpen their skills. The Institute also serves as

a venue for barista jams, throwdowns, and other industry meet-ups. So, Barista isn't just supplying coffee; they're supplying know-how. As a Montreal coffee pro, you might interact with Barista as a student, a wholesale customer, or even a competitor at one of their friendly latte art throwdowns.

**Sourcing and Products:** Barista sources beans from many of the usual specialty origins (they keep a rotating stock of green coffee that they can mix and match for blends). While they do roast single-origins, their focus on blends means they often seek coffees that complement each other in a blend (e.g. a chocolatey Brazil, a fruity Ethiopian, a robust Sumatra for body, etc.). You can purchase Barista's own branded beans at their café or online, and they offer subscriptions as well (Source: [willtravelforfood.com](https://willtravelforfood.com)). They've also diversified into some capsules and instant specialty coffee for home users in recent years. For the professional community, Barista is somewhat of an unsung hero – they're the ones likely supplying the "house blend" at your favorite brunch spot or helping train the barista who just made your flat white.

## 94 Celcius

**Overview:** 94 Celcius is a newer addition to Montreal's roaster community, but it's made waves quickly with its strong focus on ethics and quality. Established in 2017, 94 Celcius is based in Ahuntsic, and while it doesn't operate its own café, its roasts are featured at several notable third-wave shops (for example, Café Hélico in Hochelaga, Saison des Pluies, and others carry 94 Celcius) (Source: [mtl.org](https://mtl.org)). The name "94 Celcius" references the ideal water temperature (94°C) for brewing coffee, signaling the roaster's detail-oriented approach. They have also become known for their engagement in the coffee community, notably co-organizing the 2024 Café Collectif festival (Source: [94celcius.com](https://94celcius.com)).

**Roasting Philosophy:** 94 Celcius takes an artisanal and rigorous approach to roasting. They emphasize working "**respectfully with producers**" and highlighting the nuances of each coffee through careful roasting (Source: [94celcius.com](https://94celcius.com)). The team behind 94 Celcius is hands-on with sourcing; they prioritize growers who share their philosophy of ethical, sustainable coffee production (Source: [94celcius.com](https://94celcius.com)). This often means buying from farms that are organic or follow sustainable practices, and ensuring traceability. In the roastery, they likely roast on a small-batch drum roaster, monitoring each batch closely. The profiles tend to bring out clarity and sweetness – a roast style appealing to third-wave palates.

**Offerings:** You won't find a 94 Celcius café, but you *will* find their beans on both retail shelves and in many café grinders. 94 Celcius sells all their coffees online and via subscription, and they have some interesting product lines like a "**Women Producers**" series highlighting coffees grown by women, and even coffee cherry tea (cascara) for sale (Source: [mtl.org](https://mtl.org)). This shows their commitment to the wider coffee ecosystem – cascara is often discarded, but 94 Celcius packages it as a tea to honor the whole coffee fruit and support farmers with extra income (Source: [mtl.org](https://mtl.org)). In cafes, 94 Celcius-roasted coffees

have been praised for vibrant flavors. Being co-organizer of a major coffee festival also boosted their profile among professionals: at Café Collectif, they showcased some of their competition-level coffees and engaged in discussions about sustainable roasting methods (Source: [94celcius.com](https://94celcius.com)).

**Professional Engagement:** For coffee pros, 94 Celcius is a roaster to watch (and taste). They are very much part of the new wave of Montreal roasters that combine quality with advocacy. Their involvement in events, like leading workshops at Café Collectif (on topics from brew techniques to origin processing), indicates that they are keen to share knowledge (Source: [94celcius.com](https://94celcius.com)). If you run a café, partnering with 94 Celcius might bring not just excellent coffee to your menu but also a storytelling aspect that resonates with ethically minded customers. And if you're a barista, brewing 94 Celcius' coffees can be rewarding – these beans often have the kind of complexity that shines in manual brew methods and espresso alike.

## Other Notable Micro-Roasters

In addition to the major players above, Montreal boasts a **diverse array of micro-roasters**, each contributing something unique to the scene:

- **Structure Coffee Roasters:** Founded in 2018, Structure started by roasting out of a shared space at Kaito in Hudson, QC, before moving operations to Montreal. They now have a sleek espresso bar in Old Montreal (at 460 McGill St.) and supply beans to some of the city's best cafés (Source: [mtl.org](https://mtl.org)). Structure's coffee can be found at establishments like Café In Gamba, Cordova in St-Henri, and Café Chez Téta (Source: [mtl.org](https://mtl.org)), indicating the high regard other coffee pros have for their roasts. Structure emphasizes clean, light roasts and often features Scandinavian-inspired profiles. For a coffee professional, Structure's Old Montreal café is worth a visit to see how they've integrated a micro-roastery with a modern café in a historic district – it's a beautiful blend of old and new.
- **Traffic Coffee:** A micro and nano-lot roaster that was notably the first to commit to the Canadian Roasting Society facility right from the start (Source: [mtl.org](https://mtl.org)). Traffic roasts tiny batches of exceptional coffees, many sourced from award-winning farms. You won't find a Traffic café, but you might taste their coffee at select spots like Café Caron & Frères or Mano Cornuto – places that prioritize top-tier beans (Source: [mtl.org](https://mtl.org)). Traffic's model exemplifies the new generation of roasters who keep overhead low (using shared equipment) while focusing on quality and wholesale. They sell beans online as well, often in limited releases.
- **Le Brûloir:** An established roaster with a decade in the business, **Le Brûloir** operates out of Ahuntsic (with a roasting "labo" on Fleury West) and also runs two charming neighborhood cafés (Source: [willtravelforfood.com](https://willtravelforfood.com)). They strive to roast the best beans and have cultivated a local following in northern Montreal. Le Brûloir's coffee is served at several spots around town (they supply cafés and patisseries like Café Bloom and Arhoma) (Source: [willtravelforfood.com](https://willtravelforfood.com)). A highlight for coffee pros:

Le Brûloir periodically hosts public **cupping events** – keep an eye on their social media for announcements (Source: [willtravelforfood.com](http://willtravelforfood.com)). These cuppings can be a great way to network and taste new coffees. They also offer free delivery to certain areas, which is a nice perk if you're a busy café needing restocks (Source: [willtravelforfood.com](http://willtravelforfood.com)).

- **Café Humble Lion:** A downtown favorite that evolved into a roaster, Humble Lion now runs two espresso bars near McGill University and roasts its own beans (Source: [mtl.org](http://mtl.org)). They started as a quality-focused café serving others' beans, but demand led them to roasting. Their coffees are available at their Sherbrooke St. and McGill College locations and online (Source: [mtl.org](http://mtl.org)). Humble Lion's style caters to both students and aficionados – a rich espresso blend for your morning latte as well as single-origins for manual brew fans. It's a great example of a café-turned-roaster to keep an eye on.
- **Pigeon Coffee:** With tongue-in-cheek branding (their original cafe advertised serving the "world's worst coffee" as a reverse psychology gag), **Pigeon** has grown from one downtown shop to three locations across Montreal (Source: [mtl.org](http://mtl.org)). In the process, they launched their own micro-roasting operation. Don't let the self-deprecating humor fool you – Pigeon's coffee is quite good, and they have a strong following among young professionals. Each Pigeon café has a quirky, friendly vibe, and their roasting approach is to create smooth, easy-drinking profiles. They roast in small batches and often run out of their limited-edition beans (when they're gone, they're gone) (Source: [mtl.org](http://mtl.org)), creating a bit of hype for each new release. Pigeon shows how a fun brand can still take coffee quality seriously.
- **Café Larue & Fils:** A beloved fixture in Villeray, Larue & Fils started as a neighborhood café in 2009 and eventually expanded to multiple locations and its own roasting operation (Source: [mtl.org](http://mtl.org)). They now roast for themselves (and a few local grocers), offering blends and single origins that cater to their community of loyal locals. Larue's cafés are unpretentious and cozy, but the coffee is well crafted – often using medium roast profiles that please a broad audience. Professionals appreciate Larue & Fils as a model of organic growth: they built a strong local brand and then took on roasting to better control their product. You can taste or buy their beans at their cafés, which remain social hubs in their neighborhoods (Source: [mtl.org](http://mtl.org)).
- **Jungle:** One of Montreal's newer roasters, **Jungle** has a mission of making specialty coffee accessible to everyone (Source: [mtl.org](http://mtl.org)). They don't (yet) have a café of their own, but Jungle's beans are quickly appearing in many partner cafés – for example, you might find Jungle's coffee being brewed at hip spots like Pastel Rita (a café-boutique in the Mile End), Le Elsdale in Rosemont, or at Yo & Co Espresso Bar (Source: [mtl.org](http://mtl.org)). Jungle offers fast delivery (often within 24–48h of ordering on their website) and aims to demystify specialty coffee for the everyday drinker (Source: [mtl.org](http://mtl.org)). For industry folks, Jungle is a roaster that's easy to work with – they're known for being responsive and for having a solid lineup of crowd-pleasing coffees (their medium roast blend is

particularly popular, alongside rotating single-origins that lean fruity). Jungle's emergence reflects the continuing growth of the scene: there's always room for another passionate micro-roaster in Montreal.

This is by no means an exhaustive list – other roasters like **Balance (Verdun)**, **Kujira (Japanese-inspired precision)**, **Narval (sibling-founded micro-roaster with beans sold in stylish cans)**, **Za & Klo (women-owned roastery)**, **Escape (New Zealand-influenced, roasting at the CRS)** (Source: [mtl.org](http://mtl.org)), and **Union Microtorréfacteur** (the new specialty division of the century-old Café Union (Source: [mtl.org](http://mtl.org))) are also contributing to Montreal's rich coffee tapestry. The key takeaway is that across Montreal's neighborhoods, you can find freshly roasted beans and skilled roasters – whether in a trendy Plateau café or a hidden workshop in Verdun – all devoted to pushing coffee quality forward.

## Independent Specialty Cafés and Multi-Roaster Shops

While many of Montreal's top coffee shops are tied to roasting companies, there is also a thriving set of **independent cafés** that source beans from various roasters and focus on impeccable brewing. These are the cafés where local baristas, roasters, and enthusiasts often hang out on their days off, and where you can experience Montreal's coffee culture at the retail level. We highlight some of the most respected independent and multi-roaster cafés across different neighborhoods, noting their brew techniques, bean programs, and what makes them stand out to coffee professionals.

### Café Myriade

If one had to pinpoint the café that truly jump-started Montreal's third wave, many would point to **Café Myriade**. Opened in 2008 by Anthony Benda (a barista who had trained in Vancouver's coffee scene), Myriade introduced Montreal to a new caliber of coffee. In fact, *Anthony, the founder of Café Myriade, is credited with ushering in the third wave of coffee in Montreal* (Source: [tastet.ca](http://tastet.ca)). Myriade set early standards by partnering with top roasters (they famously served 49th Parallel coffee from Vancouver initially) and by pioneering brew methods like pour-over in a city then dominated by espresso and drip.

**What to Expect:** At Café Myriade's locations (downtown on Mackay St. near Concordia University, and a smaller outpost in Westmount), you'll find a rotating selection of beans from across Canada and beyond. They've continued the multi-roaster tradition – often featuring a "guest" roaster alongside local options. Espresso-based drinks are pulled with great finesse; Myriade was one of the first in Montreal to ensure things like proper milk texturing and latte art became commonplace. For filter coffee, you can get a hand-poured cup (they were early adopters of the Hario V60 and Aeropress). Myriade's baristas are very knowledgeable – many of Montreal's coffee pros have done a stint behind Myriade's bar at some point, which speaks to its influence as something of a training ground. The atmosphere is unpretentious yet focused. A coffee professional visiting Myriade can appreciate the legacy (there's a direct line from



Myriade's standards to what's now expected citywide) and also enjoy whatever rare single-origin they might have on brew that week. In summary, Myriade remains a cornerstone of Montreal's specialty café scene, blending history with continual quality.

## Pikolo Espresso Bar

Tucked on a side street near the McGill University ghetto (Downtown/Milton-Parc area), **Pikolo Espresso Bar** is a small café with an outsized reputation. Don't let the modest space fool you – Pikolo is often cited by coffee aficionados as serving some of the best espresso in the city. The cafe is "*Australia-inspired*", founded by Marie-Ève Laroche after she fell in love with Aussie coffee culture (Source: [cntraveler.com](http://cntraveler.com)) (Source: [cntraveler.com](http://cntraveler.com)). The name "Pikolo" itself refers to a small espresso with milk (often called a piccolo latte in Australia).

**Coffee Program:** Pikolo takes a multi-roaster approach, curating beans from some of Canada's top roasters. Notably, *Pikolo uses Canadian beans from Phil & Sebastian (Calgary) and Microtorrefacteur Saint-Henri* among others (Source: [cntraveler.com](http://cntraveler.com)). This means on any given day you might enjoy a Phil & Sebastian single-origin shot or a Saint-Henri blend in your flat white. They keep the menu simple – staple espresso drinks (espresso, macchiato, cortado, latte, etc.), plus a **vast tea menu** for tea lovers (Source: [cntraveler.com](http://cntraveler.com)) (Source: [cntraveler.com](http://cntraveler.com)). No trendy gimmicks, just excellently prepared classics. The mochaccino, made with real dark chocolate, is highlighted as a standout by some (Source: [cntraveler.com](http://cntraveler.com)), but even that is a classic done well rather than a sugary concoction. One hallmark of Pikolo is the consistency and speed: "*No-nonsense baristas are experts, churning out coffees at an impressively quick pace,*" as one review notes (Source: [cntraveler.com](http://cntraveler.com)). They have to be quick – Pikolo's tiny tables are usually full, and there's often a line. The vibe is energetic: the **smell of coffee and an electric vibe hit you instantly**, with a mix of regulars, students, and creatives mingling and sometimes standing due to limited seating (Source: [cntraveler.com](http://cntraveler.com)). For professionals, Pikolo is inspiring for how it combines efficiency with quality. Despite its size, it's a complete coffee shop experience. Many baristas admire Pikolo's bar workflow and tight menu that doesn't compromise on excellence. And if you visit, do try that namesake piccolo latte – it's a measure of how well they balance espresso and milk.

## Café In Gamba

Located on Avenue du Parc in the Mile End/Plateau area, **Café In Gamba** is a veteran of Montreal's indie coffee scene, known especially for being a **multi-roaster haven**. In Gamba (Italian for "on the ball" or literally "on leg") opened in the mid-2000s and quickly gained a reputation among coffee geeks for offering beans from a variety of top roasters around the world. It was one of the first shops in Montreal where you could sample coffees from outside the local market – Intelligentsia, Counter Culture, Stumptown, 49th Parallel, etc., depending on the season. *The Café In Gamba, located on Parc Avenue, is known for its wide selection of coffees from various roasters and its eclectic loft vibe* (Source: [tastet.ca](http://tastet.ca)).

**Experience:** Walking into In Gamba, one might notice the wall of coffee bags for retail – a clue that they take their bean selection seriously. They typically have multiple grinders for different beans, allowing them to showcase different espressos. It's not unusual to have a choice between, say, a chocolatey Brazil from one roaster or a bright Kenyan from another for your Americano. This multi-roaster format is something coffee professionals love about In Gamba; it's a place to try what's new or hard-to-find. Brewing-wise, In Gamba offers espresso and a selection of hand brews. They were among the earliest in Montreal to offer siphon coffee back in the day (when that was a trend), and while siphon isn't on every day's menu now, they do offer pour-overs alongside a standard drip. The baristas are enthusiastic and will geek out with you if you start asking about the latest roaster they've brought in. The space itself has an **eclectic loft** atmosphere – high ceilings, local art, a bit of a worn-in feel that makes it comfortable to linger. For a traveling coffee professional or a local barista on break, In Gamba is a perfect spot to broaden your palate by tasting coffees from multiple roasters in one sitting. In many ways, it operates like a specialty coffee "tasting room" in Montreal's Mile End.

## Crew Collective & Café

In downtown's Old Montreal, **Crew Collective & Café** offers a completely different, jaw-dropping kind of coffee experience. Housed in a grand former Royal Bank building (circa 1920s), Crew Collective is both a co-working space and a public café, often hailed as *"one of the most beautiful cafes in Montreal"* (Source: [tastet.ca](http://tastet.ca)). Imagine sipping a single-origin pour-over under 50-foot gilded ceilings and marble arches – that's Crew. This café is a destination not just for coffee but for its architectural splendor.

**Coffee & Offerings:** Despite the glamorous setting, Crew Collective takes its coffee program seriously. They use quality beans (in the past, they've rotated roasters; recently they often feature Canadian micro-roasters including some Montreal locals like Traffic or Structure). The espresso bar is equipped with modern gear that contrasts nicely with the historical interior – think Modbar or Synesso machines on a marble counter. You can get all the standard espresso drinks crafted well. Pour-over and other hand brewing methods are available too, presented in a refined manner to match the ambiance. The café also offers an assortment of pastries and light fare, and an evening menu of cocktails, reflecting its dual identity as a day-to-night space. For coffee professionals, Crew Collective is interesting because it merges third-wave coffee with hospitality and design at a high level. The baristas here must meet expectations of both tourists coming for the beauty and coffee enthusiasts coming for a great cup. They manage to do both. Crew also functions as a co-working hub, so you'll see many people on laptops – but unlike a typical coffeehouse, they're stationed in what feels like a Gatsby-era bank hall. It's truly a unique spot where you can have a meeting, enjoy specialty coffee, and soak in Montreal's history all at once. (Insider tip: it's worth trying a quiet early morning visit, when you might have the echoing hall nearly to yourself and can really focus on the coffee.)

## Café Névé

A stalwart of the Plateau Mont-Royal, **Café Névé** (on Rue Rachel, with a sister location on Mont-Royal East) has been serving specialty coffee since 2009, making it another pioneer in the city's café timeline. *Open since 2009 on the Plateau, Café Névé has been serving excellent third-wave coffee in a simple and warm space for almost 10 years* (Source: [tastet.ca](http://tastet.ca)). Névé is the kind of café that every city's coffee scene needs: unpretentious, consistent, and a breeding ground for barista talent. Many notable Montreal baristas and roasters spent time pulling shots at Café Névé in their early careers.

**Atmosphere and Coffee:** Café Névé is known for its laid-back, cozy atmosphere – lots of wood, communal tables, and often packed with students and freelancers (wifi and coffee, the eternal combo). Despite the sometimes hectic crowd, Névé's baristas manage to churn out quality drinks one after another. Their coffee is typically sourced from top Canadian roasters. In earlier years they partnered often with 49th Parallel; more recently you might find local roasters like Traffic or Structure in the hopper, or others like Anchored Coffee from Nova Scotia. The menu is straightforward: espresso, macchiato, cortado, latte, Americano, plus drip coffee and sometimes a manual brew option. They're also famous for their **cookies** – an important note for the sweet-toothed (and indeed their cookies have almost as much of a cult following as their flat whites). From a professional perspective, Café Névé's significance lies in its consistency and training. The owners have always emphasized proper technique (many Montreal coffee folks recall early mornings at Névé dialing in shots). The result: even after a decade+, Névé still serves a cup that competes with the new players. It's the embodiment of a **"simple and warm space"** delivering third-wave quality day in, day out (Source: [tastet.ca](http://tastet.ca)). For any coffee pro visiting Montreal, stopping by Névé is like paying respects to an OG café that continues to do everything right without the need for flash.

## Other Noteworthy Cafés by Neighborhood

- **Helico (Hochelaga-Maisonneuve):** Part café, part restaurant (it shares space with the trendy Hélicoptère restaurant), Café Hélico is a superb spot in the up-and-coming Hochelaga district (Source: [tastet.ca](http://tastet.ca)). Opened by a team with fine-dining pedigrees, Helico offers top-notch coffee (often using beans from 94 Celcius or other locals) alongside an excellent pastry and food selection. The owners' background at a top restaurant (Bouillon Bilk) shows in the quality: sweet and savory dishes are as much a draw as the coffee (Source: [tastet.ca](http://tastet.ca)). For coffee pros, Helico demonstrates how integrating specialty coffee into a restaurant setting can elevate the overall concept. You might find interesting single-origin filters here and beautifully presented espresso-based drinks – perfect before or after a meal.
- **Mollo Café – Gelato (Pointe-Saint-Charles):** In the Southwest borough, Mollo Café is a charming 12-seat cafe known equally for its coffee and its house-made gelato (Source: [tastet.ca](http://tastet.ca)). This neighborhood staple uses *"tasty ZAB coffee"* (the roaster behind Paquebot) for its espresso and

filter offerings (Source: [tastet.ca](https://tastet.ca)), ensuring third-wave quality. Mollo exemplifies the multi-faceted nature of Montreal cafés – they'll serve you an excellent shot of Zab-roasted espresso and also a scoop of artisan gelato. The neon boat logo (a nod to Paquebot/Zab) adorns the exposed brick wall, giving a modern yet cozy ambiance

 <https://tastet.ca/en/reviews/cafe-paquebot-belanger-the-og-of-specialty-coffee/>

. Coffee-wise, expect well-crafted classics; culturally, expect a very local vibe with regulars from the neighborhood. Mollo is a reminder that great coffee isn't confined to downtown – it's thriving in residential pockets too, often combined with other culinary crafts.

- **Noble Café (Plateau-Mont-Royal):** Situated at Laurier East and Rivard, **Noble Café** is a friendly neighborhood espresso bar that transitions into a wine bar in the evenings. By day, *"friendly baristas at Café Noble serve coffee in the morning on your way to work"* (Source: [tastet.ca](https://tastet.ca)), pulling excellent shots (they often use Traffic or Pilot beans) and crafting lovely cappuccinos. By night, Noble turns into "Le Noble Vins" offering natural wines and small bites, which speaks to a Montreal trend of cafés wearing multiple hats. For a coffee professional, Noble is an interesting case of how to maximize business by catering to different crowds at different times, all while maintaining quality – their morning coffee service is serious and their evening wine service is intimate. It highlights the cross-pollination of the coffee and hospitality scenes.
- **Le Elsdale (Villeray):** Also known as *Elsdale Buvette de Quartier*, this cozy spot in Villeray doubles as a café and bar. By day it's all about coffee (they serve excellent Kittel-roasted coffee (Source: [tastet.ca](https://tastet.ca)), among others, often with a vegetarian snack menu), and by night it's a casual bar with local beers and wines. The decor is charming, with vintage touches. Le Elsdale shows the neighborhood café concept at its best: multifaceted, community-oriented, and quality-driven. It's the kind of café where baristas know the locals by name, and a coffee pro can observe the strong community bonds that a café can build over time.
- **Café SAT (Downtown/Quartier des Spectacles):** Located in the Société des arts technologiques building, **Café SAT** is a modern café designed by renowned designer Alexandre Auché (Source: [tastet.ca](https://tastet.ca)). It's a slick, minimalist space that serves as a daytime café and sometimes an event space. The coffee is well-crafted (they have used roasters like Structure and 94 Celcius), and the location is unique – adjacent to an innovative arts and tech hub. For professionals, it's an example of coffee intersecting with the creative industry. Plus, fun fact: the SAT was the venue for the Café Collectif festival (Source: [94celcius.com](https://94celcius.com)), so this café truly sits at the crossroads of coffee and digital arts culture.
- **Café Olimpico (Mile End & others):** No list of Montreal coffee is complete without **Café Olimpico** – though it's not third-wave, it's an institution. The original Olimpico on St-Viateur (opened 1970) has been a community anchor and was one of the first espresso bars for Italian immigrants in the city

(Source: [mtl.org](http://mtl.org)). They now have outposts in the Old Port and downtown, bringing that classic Italian-Canadian café vibe to more people. Olimpico is all about the *classic Italian espresso*. They proudly serve the same secret blend they have for decades (think dark, robust, crema-rich shots) (Source: [mtl.org](http://mtl.org)). For coffee professionals, visiting Olimpico is like visiting a living museum of coffee culture – a reminder of where we all started. You won't get a single-origin pour-over or latte art tulip here; you'll get a **strong espresso pulled on a vintage Victoria Arduino machine**, possibly served by a member of the founding family. And it will be delicious in its own way. Many third-wave baristas in Montreal still enjoy an Olimpico espresso or allongé on a Sunday, appreciating it as a different expression of coffee tradition. Olimpico's success and expansion (still family-run) show that quality and hospitality never go out of style, even as waves of coffee culture come and go.

- **Café Union (Little Italy/Marché Jean-Talon):** Another nod to tradition with a foot in the modern world: **Café Union** has been roasting coffee in Montreal since 1910, primarily known for its classic Italian-style blends. Their Jean-Talon Market shop is a beloved spot to grab a bag of espresso beans or a quick shot. Recognizing the third-wave shift, Union recently launched **Union Microlot**, a specialty line exploring small-batch, sustainably grown coffees to appeal to newer tastes (Source: [mtl.org](http://mtl.org)). It's fascinating to see this "*elder statesman*" of Montreal coffee adapt and innovate after a century in business. They also remain a go-to for equipment – Union was "*the first to bring home espresso machines (like Rancilio and Gaggia) to Montreal in the 1970s,*" filling a hole in the market at the time (Source: [themain.com](http://themain.com)). To this day, they sell a range of espresso gear and offer repair services. For a coffee professional, Café Union is a valuable resource: whether you need a part for your machine, a bag of reliable dark roast, or just a dose of perspective on how coffee culture has evolved, Union provides it. Their longevity and willingness to bridge old and new (via the Microlot project) encapsulate Montreal's coffee journey.

As the examples above illustrate, Montreal's cafés are as diverse as its neighborhoods. From sleek, ultra-modern espresso bars to bohemian artist cafes to historic family-run shops, the city offers a rich tapestry of coffee experiences. What unites them is a city-wide appreciation for quality – even the simplest corner café likely cares about its coffee sourcing and has a barista who can pull a respectable shot. For coffee professionals, this diversity means plenty of inspiration at every turn: you can observe different café concepts, customer bases, and service styles, all while enjoying excellent coffee across town.

## Education, Events, and Equipment for Coffee Professionals

Montreal's coffee scene is not just about serving great coffee to consumers – it's also very much about **educating baristas, engaging the community, and equipping professionals**. The city offers numerous opportunities for coffee professionals (and aspiring ones) to refine their skills, network with peers, and access quality equipment and beans for their own businesses. Below, we outline the key resources and programs that make Montreal a supportive environment for coffee pros.



**Barista Training Programs:** Montreal is a hub for barista education in Eastern Canada. Notably, the city is home to the **National Barista Institute**, run by Barista Microtorréfacteur, which offers formal training courses for different skill levels (Source: [willtravelforfood.com](http://willtravelforfood.com)). Here, one can take classes on espresso technique, milk texturing, latte art, and more advanced subjects like dialing in multiple coffees or even roaster basics. The institute has certified trainers and often partners with equipment manufacturers for workshops. Likewise, as mentioned earlier, **Café Saint-Henri** offers several courses ranging from home brewing to professional barista skills at their headquarters (Source: [willtravelforfood.com](http://willtravelforfood.com)). These courses can be invaluable for new café owners or staff, covering everything from extraction theory to machine maintenance. Many of Montreal's leading baristas have at some point been involved in teaching or learning at these institutions, which keeps knowledge flowing through the community.

Beyond formal courses, many cafés engage in informal training and public education. For instance, **Dispatch Coffee** regularly hosts free demonstrations on different brewing methods, showing customers (and newbie baristas) how to make better coffee at home (Source: [tastet.ca](http://tastet.ca)). This not only educates the public but also hones the communication skills of the baristas doing the demos. Roasters like **Kittel** and **Le Brûloir** open up their cupping sessions to the public (often attended by other roasters and baristas, effectively becoming industry tasting events) (Source: [willtravelforfood.com](http://willtravelforfood.com))(Source: [mtl.org](http://mtl.org)). The open culture means if you're a coffee professional in Montreal, it's easy to keep learning – there's likely a free tasting or a skill-share event happening every few weeks somewhere in the city.

**Professional Events and Competitions:** We've discussed the **Café Collectif** festival earlier – a major annual event bringing together roasters and industry folks (Source: [94celcius.com](http://94celcius.com)). For professionals, this event is golden: you can meet dozens of local roasters under one roof, attend workshops (the 2024 edition had barista workshops and discussions on the art of coffee (Source: [94celcius.com](http://94celcius.com))), and cup a ton of coffees. It's also a great place for café owners to scout new beans or equipment and for baristas to connect with potential employers (or vice versa). Apart from Café Collectif, Montreal's coffee community sometimes organizes throwdowns (latte art competitions), often hosted by different cafés or sponsored by equipment companies. These are usually announced on social media groups like Facebook's Montreal Barista page or via word of mouth at cafés.

Montreal has also produced competitors in national coffee championships. While the city doesn't always host the Canadian Barista Championship, local baristas do travel to compete, and their shops often hold mock-competition practice sessions that are open to observers. For example, a barista from Montreal might invite others to watch and give feedback on their routine at a local café after hours. These collaborative prep sessions benefit everyone by sharing techniques and raising the overall skill level. The presence of the National Barista Institute also means Montreal has certified judges and sensory experts around, which contributes to a professional atmosphere for competitions and training.

**Equipment and Wholesale Support:** For coffee professionals concerned with equipment and supplies, Montreal has you covered. **Espresso machine and grinder distributors** (like Espresso Mali or Faema Canada) have showrooms and tech support in the city, which is important if you're running a café and need equipment servicing. However, many specialty cafés rely on the roasters and community for equipment needs as well. As mentioned, **Café Union** has long been a retailer of espresso equipment – since the early 1970s they've imported machines and even today they sell home espresso machines, grinders, and spare parts at their shop (Source: [themain.com](http://themain.com)). They were pioneers, bringing in Rancilio and Gaggia machines when no one else was selling them in Montreal (Source: [themain.com](http://themain.com)). So if a café owner needs a reliable machine or a recommendation, old-school places like Union are a font of knowledge (James Kouri, Union's VP, is known to personally advise customers on machines and even repairs).

On the newer end, many of the micro-roasters now also retail brewing gear suited to their coffee. For example, walking into a **Paquebot** or **Dispatch** café, you'll likely see items like Hario V60 drippers, Kalita Wave brewers, Aeropress kits, and hand grinders for sale on the counter (as shown in the image above, where products like Porlex hand grinders and Brewista kettles sit by the register) (Source: [api.mtl.org](http://api.mtl.org)). This reflects a city where customers are interested in making better coffee at home – a trend coffee professionals can encourage and capitalize on by offering gear and guidance.

For wholesale green coffee (if you're a roaster), Montreal isn't a producing region of course, but the port of Montreal is a major entry for green coffee, and there are green coffee importers with offices here or in nearby Toronto who frequently visit. Roasters often band together for bulk buys via importers; some even share shipments to get better prices on coveted micro-lots. The Canadian Roasting Society's collaborative model extends to green bean logistics too – members sometimes coordinate orders to fill a pallet. This cooperative spirit helps smaller roasters access a wider range of coffees without huge minimum orders.

In terms of **wholesale roasted coffee** (if you own a café or restaurant looking for beans), the options are plentiful. Montreal roasters actively seek wholesale partnerships. As we saw, **Barista Microtorréfacteur** specializes in custom blends for wholesale clients (Source: [willtravelforfood.com](http://willtravelforfood.com)), essentially acting like a contract roaster to develop your house coffee. Larger outfits like **Saint-Henri** and **Dispatch** have dedicated wholesale teams to provide equipment (loaner grinders, for instance), water filtration advice, training for your staff, etc. **Structure, Traffic, 94 Celcius, Kittel, Pista, Zab**, and others also wholesale – each with their own style and perks. Many Montreal cafés take advantage of this by rotating guest roasters or carrying multiple brands (which is why you'll see, say, both Saint-Henri and 94 Celcius bags on a café's retail shelf). The competitive yet collaborative market drives everyone to maintain high standards; as a professional buyer you have your pick, and you can be confident that any of these local roasters will deliver fresh, quality product.

**Community and Networking:** Perhaps one of the most valuable aspects for a coffee professional in Montreal is the sense of community. The city's anglophone and francophone coffee worlds are closely knit and often overlap in bilingual events. Social media groups for Montreal coffee professionals are active, sharing job postings, equipment for sale, or just memes and latte art pictures. It's not unusual for baristas from different cafés to meet up on their days off to tour each other's shops – essentially doing informal café crawls to taste and critique and learn. Montreal's relatively compact size (compared to, say, Toronto) and great transit/biking infrastructure make it easy to hop around cafés, which encourages cross-pollination of ideas. And because so many baristas and roasters have worked at multiple places (as is normal in this industry), there's a friendly network where everyone knows everyone, at least by a few degrees of separation.

In summary, Montreal provides a fertile ground for coffee professionals to grow and thrive. There are established **training programs** to sharpen your skills, regular **events and competitions** to keep the competitive spirit and camaraderie alive, ample **wholesale and equipment support** to help you run your business, and a strong culture of **community and knowledge-sharing**. The city's coffee scene, much like its food scene, values both tradition and innovation, education and enjoyment. Whether you're a barista aiming to improve your latte art, a roaster hunting for the next great micro-lot, or a café owner looking for the best equipment supplier, Montreal has resources and experts readily available.

**Conclusion:** Montreal's specialty coffee ecosystem is richly developed – from the farms (which Montreal roasters frequently visit) to the cups in local hands, every link of the chain is represented by passionate professionals in this city. For coffee pros, Montreal is an exciting market: it's large and sophisticated enough to support cutting-edge trends (like experimental processing methods, competition-level brewing, etc.), yet it remains tight-knit and collaborative, preserving that friendly Canadian coffee community vibe. The best coffee in Montreal isn't found in just one place – it's woven throughout the city's many *cafés, micro-roasters, and retailers*, each contributing their expertise, be it in pulling the perfect shot, roasting the perfect batch, or teaching the next generation. As a coffee professional exploring Montreal, you'll find inspiration in its third-wave success stories, respect in its long-standing traditions, and opportunity in its ever-evolving landscape. In Montreal, coffee is more than a beverage – it's a culture, a craft, and a collective passion that the city enthusiastically shares with those in the industry and beyond.

**Sources:** Montreal's dynamic coffee scene is well-documented by local experts and media. Key references include Tourisme Montréal's detailed profiles of local roasters and cafés (Source: [mtl.org](http://mtl.org)) (Source: [mtl.org](http://mtl.org)) (Source: [mtl.org](http://mtl.org)), in-depth reviews and city guides from coffee bloggers and publications like *Tastet* (Source: [tastet.ca](http://tastet.ca)) (Source: [tastet.ca](http://tastet.ca)) and *Sprudge*, and interviews with café owners in Montreal food magazines (Source: [mtl.org](http://mtl.org)) (Source: [themain.com](http://themain.com)). These sources, alongside first-hand observations at Montreal's coffee establishments, inform the above guide on where to find (and how to appreciate) the best coffee in the city. Each cited establishment – from micro-roaster to café



– has been recognized for contributing to Montreal's specialty coffee reputation, whether through awards (Source: [tastet.ca](http://tastet.ca)), community initiatives (Source: [94celcius.com](http://94celcius.com)), or simply consistently excellent coffee (Source: [cntraveler.com](http://cntraveler.com))(Source: [mtl.org](http://mtl.org)). This report aims to synthesize those insights into a comprehensive resource for fellow coffee professionals.

---

Tags: specialty coffee, third wave coffee, micro-roasting, direct trade, café culture, montreal, coffee sourcing

---

## About 2727 Coworking

2727 Coworking is a vibrant and thoughtfully designed workspace ideally situated along the picturesque Lachine Canal in Montreal's trendy Griffintown neighborhood. Just steps away from the renowned Atwater Market, members can enjoy scenic canal views and relaxing green-space walks during their breaks.

Accessibility is excellent, boasting an impressive 88 Walk Score, 83 Transit Score, and a perfect 96 Bike Score, making it a "Biker's Paradise". The location is further enhanced by being just 100 meters from the Charlevoix metro station, ensuring a quick, convenient, and weather-proof commute for members and their clients.

The workspace is designed with flexibility and productivity in mind, offering 24/7 secure access—perfect for global teams and night owls. Connectivity is top-tier, with gigabit fibre internet providing fast, low-latency connections ideal for developers, streamers, and virtual meetings. Members can choose from a versatile workspace menu tailored to various budgets, ranging from hot-desks at \$300 to dedicated desks at \$450 and private offices accommodating 1–10 people priced from \$600 to \$3,000+. Day passes are competitively priced at \$40.

2727 Coworking goes beyond standard offerings by including access to a fully-equipped, 9-seat conference room at no additional charge. Privacy needs are met with dedicated phone booths, while ergonomically designed offices featuring floor-to-ceiling windows, natural wood accents, and abundant greenery foster wellness and productivity.

Amenities abound, including a fully-stocked kitchen with unlimited specialty coffee, tea, and filtered water. Cyclists, runners, and fitness enthusiasts benefit from on-site showers and bike racks, encouraging an eco-conscious commute and active lifestyle. The pet-friendly policy warmly welcomes furry companions, adding to the inclusive and vibrant community atmosphere.

Members enjoy additional perks like outdoor terraces and easy access to canal parks, ideal for mindfulness breaks or casual meetings. Dedicated lockers, mailbox services, comprehensive printing and scanning facilities, and a variety of office supplies and AV gear ensure convenience and efficiency. Safety and security are prioritized through barrier-free access, CCTV surveillance, alarm systems, regular disinfection protocols, and after-hours security.

The workspace boasts exceptional customer satisfaction, reflected in its stellar ratings—5.0/5 on Coworker, 4.9/5 on Google, and 4.7/5 on LiquidSpace—alongside glowing testimonials praising its calm environment, immaculate cleanliness, ergonomic furniture, and attentive staff. The bilingual environment further complements Montreal's cosmopolitan business landscape.



Networking is organically encouraged through an open-concept design, regular community events, and informal networking opportunities in shared spaces and a sun-drenched lounge area facing the canal. Additionally, the building hosts a retail café and provides convenient proximity to gourmet eats at Atwater Market and recreational activities such as kayaking along the stunning canal boardwalk.

Flexible month-to-month terms and transparent online booking streamline scalability for growing startups, with suites available for up to 12 desks to accommodate future expansion effortlessly. Recognized as one of Montreal's top coworking spaces, 2727 Coworking enjoys broad visibility across major platforms including Coworker, LiquidSpace, CoworkingCafe, and Office Hub, underscoring its credibility and popularity in the market.

Overall, 2727 Coworking combines convenience, luxury, productivity, community, and flexibility, creating an ideal workspace tailored to modern professionals and innovative teams.

---

## DISCLAIMER

This document is provided for informational purposes only. No representations or warranties are made regarding the accuracy, completeness, or reliability of its contents. Any use of this information is at your own risk. 2727 Coworking shall not be liable for any damages arising from the use of this document. This content may include material generated with assistance from artificial intelligence tools, which may contain errors or inaccuracies. Readers should verify critical information independently. All product names, trademarks, and registered trademarks mentioned are property of their respective owners and are used for identification purposes only. Use of these names does not imply endorsement. This document does not constitute professional or legal advice. For specific guidance related to your needs, please consult qualified professionals.