

SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS PO BOX 675362 RANCHO SANTA FE CA 92067

Biga Handcrafted Coffee Specialties

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When you're in the Gaslamp and in need of a pick-me-up, Biga is ready to serve! The Italian-influenced artisan eatery recently opened on the corner of 6th and Broadway. Whether you're on the go or taking a seat among the morning hustle and bustle, your day will be made better with a buzz from Biga's coffee creations. The brews are brought to life on a state-of-the art Italian espresso machine. Featuring coffee beans from local, award-winning Bird Rock Coffee Roasters, Biga promises to grind out some of the best coffee drinks in San Diego, an affordable price.

Biga begins brewing their handcrafted coffee specialties at 7:00 a.m. Monday through Saturday. Favorite caffeinated options including Macchiatos, Cappuccinos, Lattes, Pour Overs and Iced Flavored Coffees are made by talented baristas. As part of their commitment to the freshest, high-quality ingredients, Biga makes sauces in-house for all flavored beverages. The premium flavors include caramel, white chocolate, mocha and honey caramel. If you're looking for a sweet treat, opt for Biga's Affogato, refreshing gelato topped with espresso.

The oversized windows surrounding the dining area highlight street scenes on 6th and Broadway. This may entice you to stay for more than a moment, but the prompt coffee service will also allow you to be on your way as soon as you need. Stop by Biga for a taste of authentic Italian cuisine and handcrafted beverages that are certain to perk up the San Diego coffee scene.