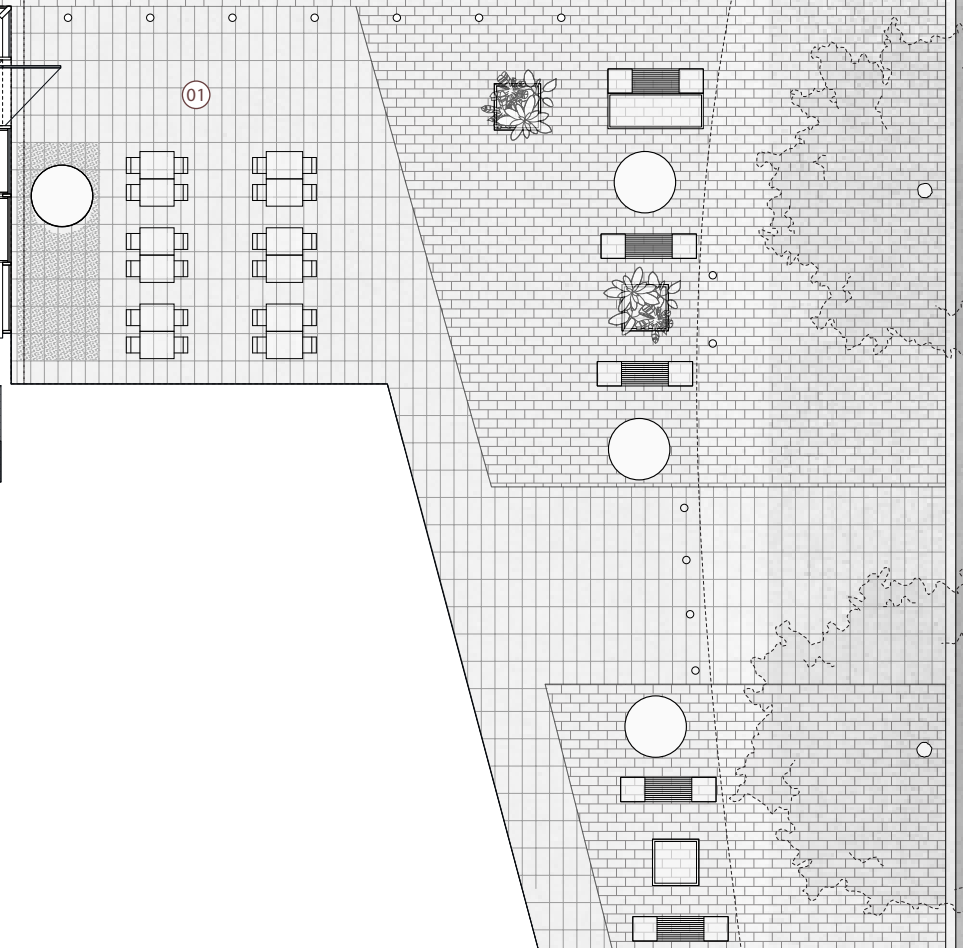
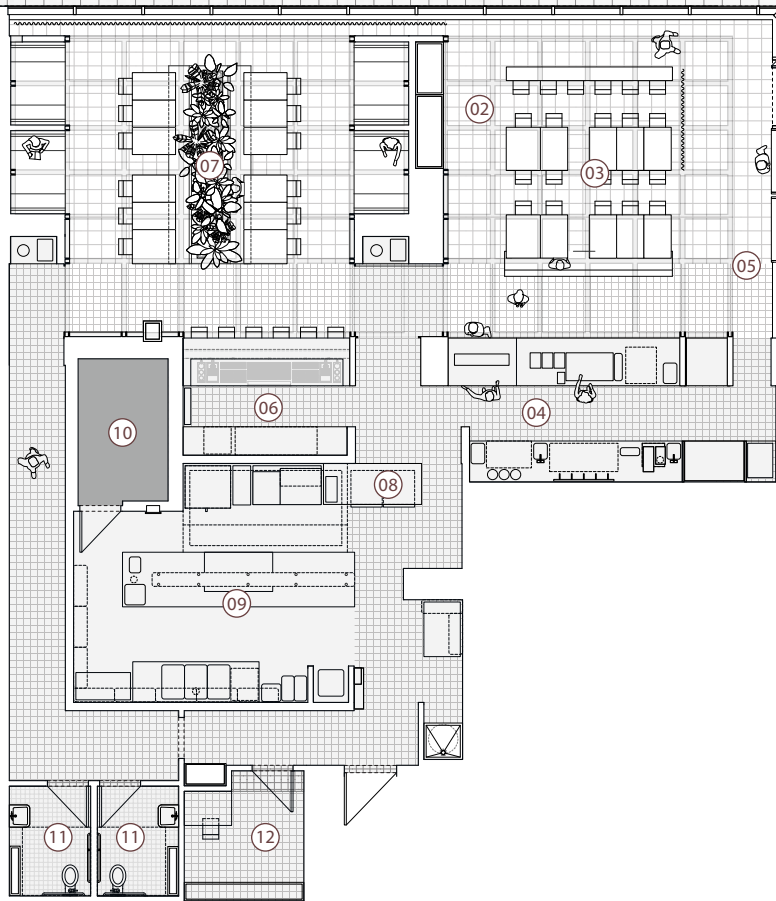


53229155_INTERIOR

Jubala Coffee is on the ground floor of a mid-rise building in downtown Raleigh, North Carolina. This is their fourth shop in the city and functions as a traditional café and offers an evening cocktail menu as *Bar Marigold* - the company's first foray into serving craft cocktails. The space is designed to reflect the dual café and cocktail function, with both spaces sheltered by ceiling coffers that "drip" to the ground in specific moments.



- 01 entry patio
- 02 queue // retail
- 03 café seating
- 04 café bar
- 05 condiments
- 06 cocktail bar
- 07 cocktail seating
- 08 expo
- 09 kitchen
- 10 walk-in cooler
- 11 bathroom
- 12 office

plan



Patrons enter from a street corner covered patio into a café space that is open and filled with light. This space is organized to support a queue, retail functions, on-site ordering, pick-up of online orders, and customer coffee prep. Furniture in this space is less formal and to accommodate various sized groups. The space is loud, social, and extroverted.

The cocktail space is darker and more enclosed - an introverted space by design. This space is overflow seating for the café, accessed through an arched opening and popular with folks who plan to sit a while. Windows into this space are shrouded by a brass curtain at all hours of the day. At night, this curtain is pulled around the café space to signal the transition from coffee to cocktails.

Materials used in the space include quarry tile, clear and dark red stained White Oak, compressed paper surfaces, stainless steel, and brass, including the sixty-foot-long brass curtain that is a kinetic manifestation of the dual function of the space.



53229155_04

entry and café seating



section



The cafe space is organized to support a queue, retail functions, on-site ordering, pick-up of online orders, and customer coffee prep.

The cocktail space is accessed through an arched opening and popular with folks who plan to sit a while.



passage from café to cocktail bar

cocktail bar seating



The cocktail space is darker and more enclosed - an introverted space by design. Windows into this space are shrouded by a brass curtain at all hours of the day. At night, this curtain is pulled around the café space to signal the transition from coffee to cocktails.

Booths in the cocktail space are deep and dark. These are the most intimate corners of the shop and a stark contrast to the clattering energy of the café side.



53229155_06

cocktail bar booths



booth detail

a glimpse of the expo



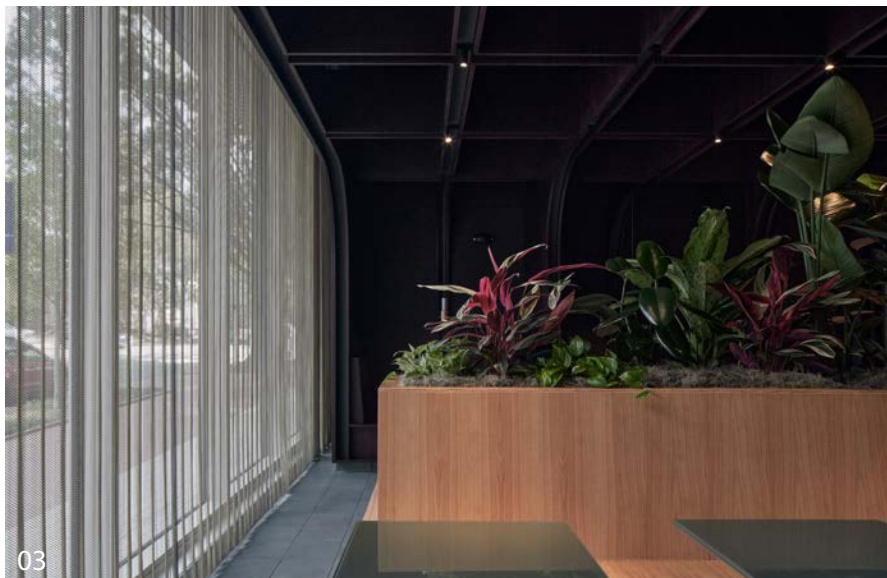
Materials used in the space include quarry tile, clear and dark red stained White Oak, compressed paper surfaces, stainless steel, and brass.

Rather than being hidden in a back-of-house space, the expo and kitchen are visible from the public space and materially consistent with the front-of-house - a shared space between customer and employee.

The kitchen⁰¹ is organized to be functionally beautiful. Focus is on the flow of food prep, from walk-in cooler to expo, which is intentionally visible from front-of-house spaces. The bathroom hall⁰² is treated the same as other thresholds in the project, extending the atmosphere into the most banal depths of the program.

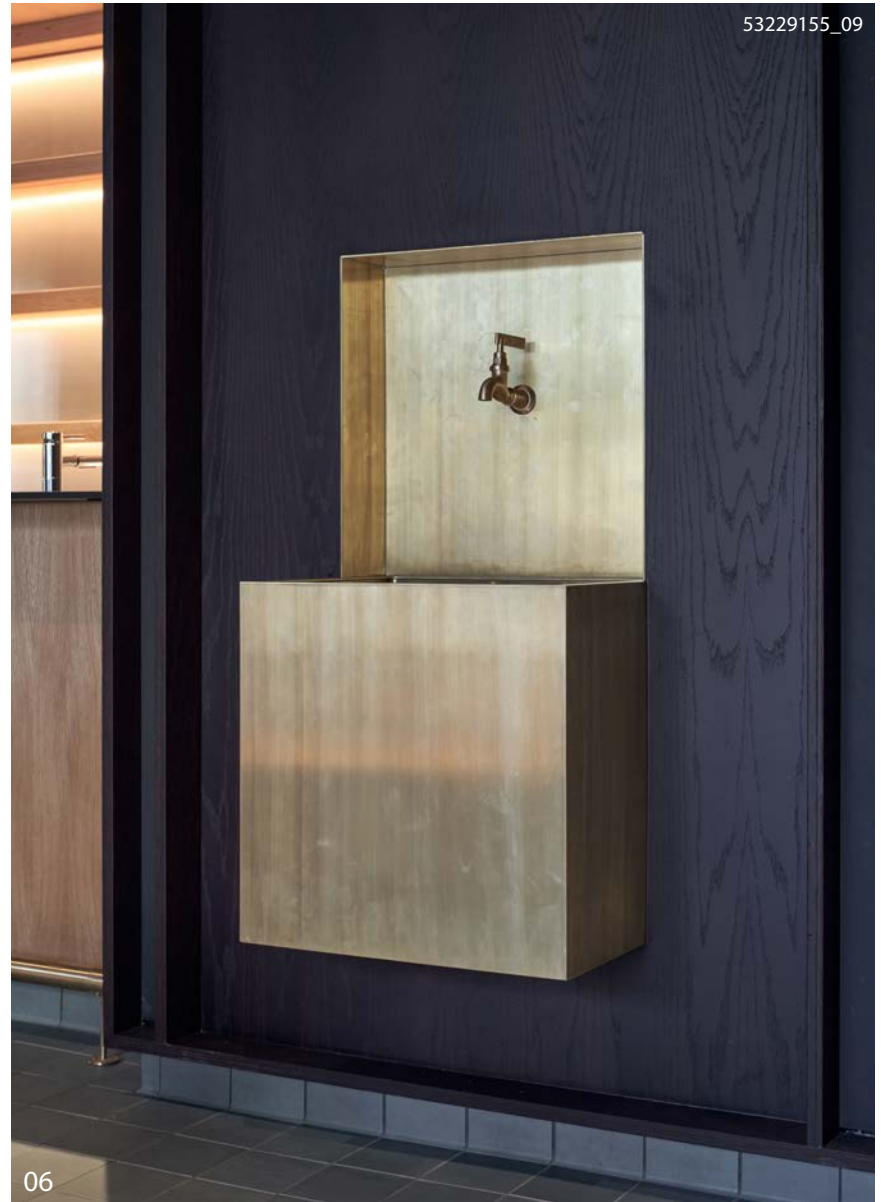
A lush planter softens the cocktail seating area,⁰³ and a brass curtain shrouds the space from the busy sidewalk outside. During cocktail service, the curtain is drawn into the café space and around the café seating⁰⁴ to enclose the entire customer area - a daily ritual to signal each evening's change of use.

At the client's request, every customer-engaging detail of the space, from the condiment station⁰⁵ to the glass filler station,⁰⁶ is detailed to reflect the quality of the coffee, food, and cocktail service.





05



53229155_09

06

cocktail bar



looking back toward the café



