

NOW OPEN

# I SKREEM, YOU SKREEM

We all scream for the opening of Kreem!

WORDS BY KRISTIN SCHARKEY  
PHOTOGRAPHS BY SAMI LANE

Palm Springs just got a whole lot cooler. In March, Kreem opened on East Palm Canyon Drive to offer gourmet coffee and ice cream, just in time for the warmer weather.

Expect coffee floats and fresh almond milk at owner Bianca Simonian's mid-mod parlor. The Los Angeles transplant will be using top quality organic dairy to make all her ice cream in house, complementing brews from Portland-based Heart Coffee Roasters.

"People associate me with ice cream," says Simonian, who calls herself a chocolate chip and mint chip girl. She plans to have six flavors that are always in the freezer, with four to six seasonal options on rotation (including vegan styles).

Right now, you can savor flavors like mint chip, s'mores, lemon meringue pie, hazelnut, cold brewed Heart coffee, decaf, Earl Grey, and Cookies & Kreem, as well as vegan options including chocolate cookie, Almond Joi and vanilla bean. You can purchase the ice cream by the pint in addition to various sizes served in a cup or waffle cone. (Plus, special "Canine Cones" will be offered for pooches!)

At the coffee station, you can add ice cream-inspired accompaniments like vanilla bean sugar to offerings that include drip coffee, cold brews, espressos, cappuccinos, lattes, mochas, cafe au laits, affogatos, macchiatos/cortados, hot chocolate/steamers and, of course, coffee floats.



Kreem

170 E. Palm Canyon Dr., Palm Springs

Open Sunday through Thursday  
9 a.m. to 7 p.m.,  
and Friday and Saturday,  
9 a.m. to 9 p.m.

[ilovekreem.com](http://ilovekreem.com)



If you're in the mood for something a bit heartier, try an ice cream sandwich with locally-baked cookies. And don't forget to top off your selection with fresh vanilla bean and rose water syrup, caramel or chocolate sauce – all made in the kitchen by Simonian, a chef who previously helmed The Early Bird Café in Kuwait.

"It's in your blood, you want to do it again," Simonian says of her serial entrepreneurship. She also produced fresh almond milk and baked goods as the founder of Almond Culture in Pasadena.

In the future, Simonian says she'd like to cater pool parties and weddings. But in the meantime, you can pop in to Kreem to get your fix. Just a head's up: Simonian says she's not big into toppings because good ice cream stands on its own. But she's got chocolate and rainbow sprinkles "for the kiddos," just in case. 🍌