



Offerings



Espresso Blend



Acid: medium-high

Body: full

Texture: champagne mousse

Flavor Profile: A complex and layered blend of coffees ideal for drinking straight or pairing with milk. Black cherry, meyer lemon, and strawberry are supported by sweet graham cracker and tamarind. The finish features hints of cocoa nib, tobacco, and baking spice. Sourced from direct relationship farms in Central America, South America, and Africa. This balanced and complete coffee is blended with respect to the history and tradition of old world espresso while embracing modern practices of ethical, transparent, and relationship focused sourcing.



Drip Blend



Acid: medium-low

Body: full

Texture: maple syrup

Flavor Profile: A clean and well rounded coffee intended as an easy daily drinker. The slightly darker roast profile allows this coffee to pair exceptionally well with cream and sugar. Flavors of orange and dried cherry are supported by layers of dark brown sugar, dried fig, and milk chocolate. Hints of tobacco, oak, and white pepper appear in the finish. Sourced from direct relationship farms in Central and South America



Decaf Blend



Acid: low

Body: medium-full

Texture: green tea

Flavor Profile: Clean and straightforward multipurpose decaffeinated coffee. Excellent for drip, pour-over, or as espresso. Orange, lemon zest, and raspberry are supported by bittersweet chocolate and hazelnut with hints of smoke appear in the finish. 100% Swiss Water Process™ single origin Brazil



Bolivia Natalia Quispe
 Caranavi, Yungas



Acid: medium high

Body: medium

Flavor Profile: Soft, sweet, and complex. Cherry, almond marzipan, and tangerine zest are supported by chamomile and cocoa powder with just a hint of powdered sugar and roasted almond. Natalia's coffee is the third offering from our newest group of direct relationship partners comprised of five families in the towns of Corioco and Caranavi. We are so excited to be working with the producers and sharing their amazing coffees. 1600 masl.



Ethiopia Yirgacheffe
 Kochere Grade 1



Acid: medium plus

Body: low

Flavor Profile: A soft and floral coffee from Yirgacheffe. Sweet peach, lemon zest, and jasmine tea are supported by subtle flavors of caramel and green apple with a hint of tea leaf tannin. Ethiopia is the birthplace of coffee, with cultivation beginning in the 9th century. This offering is a prime example of one of the most classic coffees in the world. Sourced from smallholder farms around the town of Kochere and hand sorted for quality. Washed and sun dried heirloom varietal. 1800-2000 masl



Guatemala Pixquin
 Finca Platanillo, San Marcos



Acid: high

Body: medium

Flavor Profile: Bright and extremely juicy. Pineapple juice, cocoa nib, and pine are supported by layers of honey and ripe strawberry with just a hint of sweet cream. Finca El Platanillo is a family run farm in operation since 1977. A strong focus on environmental stewardship has led to both Rain Forest Alliance and Climate Friendly certifications. The farm also founded the Nueavo Platanillo school to provide internet access and computer education to children in the community. Natural processed pacamara varietal dried on raised beds. 1000-1450 masl.



Kenya Kangurumai Muranga'a County



Acid: high

Body: medium

Flavor Profile: Bright, complex, and aromatic. Green apple, cocoa powder, and sweet dark honey are supported by rich cream with just a hint of black licorice and botanical herbs. Located on the slopes of the Aberdare mountain range, Kangurumai is factory owned and operated by the Kangiri Farmer's Cooperative Society. Kangiri FCS is comprised of 635 individual producers who each grow and harvest, on average, 250 coffee trees. All coffee at the Kangurumai factory is selectively hand sorted for quality. Washed SL28, SL34, Batain, and Ruiru 11 varietals dried on raised beds. 1629 masl.