



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

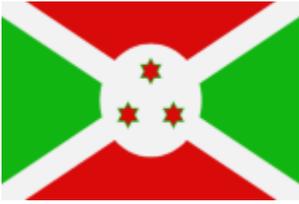


Acid: low

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.



Burundi Gitwe Kayanza Province



Acid: high

Body: medium

Flavor Profile: A bright and sweet offering from our long-time relationship partners at the Long Miles Coffee Project. Blueberry, raspberry, and sweet cream are supported by milk chocolate with hints of honey and cinnamon. The coffee growing region of Burundi is divided into a multitude of distinct hills. Farmers on Gitwe grow a diversity of crops ranging from coffee and tea to sweet potatoes, maize, banana, cassava, beans, and cabbage. Burundi is one of the most rurally dense countries in the world and Gitwe is no exception, housing 637 farmers who tend to an average of only 60 coffee trees each. Washed jackson and bourbon cultivars. 1900-2100 masl



Colombia Finca Campo Amor Antioquia



Acid: high

Body: medium-plus

Flavor Profile: Bright, clean, and complex. Raspberry, brown sugar, and cinnamon are supported by sweet dried cherry and milk chocolate. Finca Campo Amor is a multi-generational farm operated by our longtime relationship partners Cafe Oro Molido, a family owned coffee company that prides itself on prioritizing the welfare of all its workers. Oro Molido provides free access to healthcare and education support, as well as exceptional specialty coffee, on all their farms. Washed Colombia and Castillo cultivars. 1250-1750 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, coconut water, and fresh cantaloupe are supported by layers of sweet dried fruits and cream with a hint of pine. 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.