Coffee Descriptions

Costa Rica

Exhibits a great full body with a rich and robust flavor alongside a crisp acidity with a clean aftertaste

Honduras

Exhibits a full body with a sweet and mild taste alongside a soft and balanced acidity and an aroma reminiscent of hazelnut and vanilla

Guatemala

Exhibits a fairly light body with a sweet floral aroma and a clean aftertaste which lingers pleasantly on the palate

Mexico

Exhibits a light and delicate body and acidity, with a nutty flavor and chocolate overtones

Brazil

Exhibits a mild, balanced flavor with nutty and chocolates notes alongside a relatively low acidity. Results in a smooth and somewhat sweet cup

Colombia

Exhibits a medium body with a rich taste and a citrus-like acidity alongside a fruity flavor profile

Peru

Exhibits a medium to light body with a moderately bright acidity and a flavor profile consisting of nutty and chocolates tones alongside a sweet citrus taste

Ethiopia

Exhibits a medium to heavy body and a rich, sharp brightness alongside somewhat fruity or winey flavor tones

Tanzania

Exhibits a medium to full body and a deep, rich, and strong taste alongside a bright and vibrant acidity. Tasting notes of berry-like or fruity flavor

Uganda

Exhibits a smooth body and winey acidity alongside an orangey aroma and flavor notes reminiscent of sweet chocolate

Java

Exhibits a relatively heavy body with a lowtoned richness and earthy qualities alongside a low to medium acidity

Mysore

Exhibits a medium to full body with a rich, subtle, and mellow flavor and a low to medium acidity

New Guinea

Exhibits a full body and a broad flavor profile which provides a bright and clean taste with a hint of delicate sweetness alongside a low to moderate acidity

Sumatra

Exhibits a full body with a rich and earthy flavor profile and distinct herbal tones alongside a low acidity

Timor

Exhibits a medium to full body with an expansive taste and an acidity that while vibrant is low toned

Espresso-French

A blend of Colombia and Brazilian beans roasted dark, exhibits a bitter-sweet flavor profile reminiscent of licorice and a somewhat fruity flavor character with slight traces of a supporting acidity

Caffeine Free French

Decaffeinated using an ethyl-acetate process naturally derived from citrus fruits and Colombian sugar canes, our decaf offerings are sourced from Colombia and as such carry on its characteristics of a medium body with a rich taste. In this instance, the beans are roasted to a French roast giving them a darker and fruitier characteristic

Caffeine Free Natural

Decaffeinated using an ethyl-acetate process naturally derived from citrus fruits and Colombian sugar canes, our decaf offerings are sourced from Colombia and as such carry on its characteristics of a medium body with a rich taste. In this instance the beans are treated with a full city roast, bringing them to a chestnut brown and maximizing the flavor profile

Viennese Blend

A blend of Central American coffees mixed with a quarter pound of our dark espressofrench beans, exhibits a balanced body and flavor with some dark and smoky underlying notes

House Blend

A blend of Central American coffees, exhibits a balanced, clean flavor with a good mixture of smooth sweetness and some tart, fruity acidity

S. A. Blend

A blend of South American coffees, exhibits a somewhat mild and light body with a sweet and nutty flavor alongside relatively mild acidity

Special Blend

A blend of African coffees, exhibits a full body and a rich yet diverse flavor profile consisting of floral and fruity tasting notes

Jakarta Blend

A blend of Indonesian and Asian coffees, exhibits a full body with a complex, dark, and earthy flavor profile alongside a low, savory acidity

Mocha Java Blend

Said to be the world's oldest coffee blend, exhibits a lively intensity and pleasant wildness paired clean, bright, and smooth characteristics

3700 Blend

A blend of coffees from around the world, exhibits a medium body and acidity with a well rounded flavor that draws in aspects and tasting notes of each of its several origin regions