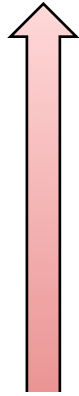


## Coffee Listing by Roast Level



**ROAST LEVEL**



1. Ethiopia Guji – Clean, Sweet, Berry Notes
2. Brazil Pocos de Caldas – Light Cocoa, Maple Syrup, Light Almond
3. Kenya Nyeri – Aguthi Thageini – Chocolate Milk, Citrus, Buttery Finish
4. Colombia Red EcolSierra FTO – Red Berries, Milk Chocolate, Mild Acidity
5. Peru Cenfrocafe Norte FTO – Dark Honey, Dark Brown Sugar, Graham Cracker
6. Ethiopia Sidamo - Raspberry, roses, w/ strawberry and blueberry during cool-down.
7. Kenya AA - Kirinyaga Baragwi – Kianjiru – Light citrus, caramel, dark cherry, smooth
8. **DECAF:** Peru FTO (Select Water) – Dark Chocolate, Peanuts, Smokey Molasses
9. Papua New Guinea, Nebilyer Valley – Smooth, Mellon and Apple, Bright
10. Mexico Chiapas San Fernando FTO –Fudge, Light Lemon, Medium Acidity
11. Tanzania AA+ Usongwe – Stone fruit, pear, dark honey, clean finish
12. Espresso Blend – Bold Cocoa, Heavy, Sweet Fruit
13. **DECAF:** Organic Honduras (Select Water) – Almond, Honey and Cherry
14. Reindeer Games Holiday Blend – Rich & Bold, Dark Honey, Dark Chocolate, Smooth
15. Black Mission Blend – Dark Chocolate & Cocoa, Light Acidity, Balanced
16. Costa Rica Monte Crisol – Caramel, Dark Cherry, Smooth & Rich Cocoa
17. Rwanda Coopac FTO – Dark Chocolate, Molasses, Syrupy
18. Nicaragua Segovia FTO – Dark Brown Sugar, Molasses, Rich Cocoa
19. Sumatra Sara Ate Takengon FTO- Bold and Rich, Earthy, Bittersweet Chocolate finish

**DARKER – Bold and Rich**

**FT** =Fair Trade

**FTO** =Fair Trade & Organic

