

	<u>NAME</u>	<u>NOTES</u>	<u>REGION</u>	<u>ROAST LEVEL</u>
	<b>(Decaf) Brazil: Decaf Mogiana, Sul de Minas</b>	Dark Chocolate and Walnuts.	South America	Medium to Medium-Dark
	<b>(Decaf) Colombia: Decaf EA, Cauca</b>	Candy-like, with notes of tropical fruit and citrus; creamy body.	South America	Medium to Medium-Dark
	<b>(Decaf) Peru: Organic Decaf Sol Y Cafe, Cajamarca</b>	Notes of milk chocolate and caramel with hints of orange and a creamy body	South America	Medium
	<b>Bolivia Caranavi FTO La Paz</b>	Chocolate aromas carry into the flavor and pair with mild notes of clean citrus. Heavily sweet caramel finish.	South America	Medium
	<b>Bolivia: Apolo, La Paz Department</b>	Transparent citrus and tangerine acidity. With remarkable clarity, complexity, and creaminess.	South America	Medium
	<b>Brazil CHC Espresso Reserve Dattera Estate</b>	Caramelized pecan, semi-sweet chocolate	South America	Medium-Dark
	<b>Brazil Dattera Sweet Blue RFA</b>	Syrupy and sweet, with almond characteristics. Darker	South America	Medium-Dark
	<b>Brazil Dattera Sweet Yellow RFA</b>	Medium body coffee with notes of nut and butter	South America	Medium-Dark
	<b>Brazil Mogiana Guaxupe</b>	Orange zest, almond butter, honey, milk chocolate	South America	Medium-Dark
**	<b>Brazil Oberon Natural 17/18</b>	Creamy body, chocolate, and light citric notes - **	South America	Medium-Dark
	<b>Colombia Bucaramanga El Gato Supremo</b>	Sweet orange, slight nutty, almond, and sweet vanilla	South America	Medium
	<b>Colombia Organic Sierra Nevada FTO</b>	Subtle chocolate undertones, nutty finish, and light fruit	South America	Medium
	<b>Colombia Royal</b>	Meyer lemon, chirimoya, marzipan, cola	South America	Medium
BF	<b>Colombia Supremo 17/18</b>	Chocolate, nutty and sweet	South America	Medium
	<b>Colombia: Reserva Del Patron, Narino</b>	Bright, fruity, and well balanced. Excellent body, deep, rich, complex and bright. Fruity (currants and plums) overtones with a nice chocolate background, just a hint of earthiness and a long, satisfying finish.	South America	Medium
	<b>Espresso 78</b>	Sweet, milky with chocolaty goodness, fruity and clean with a big body	South America	Medium-Dark to Dark
	<b>Peru: Organic La Florida, Selva Central</b>	Sweet, chocolately, and floral with a full, creamy body, and medium, citrus acidity.	South America	Medium or Medium-Dark
	<b>Hawaii: Kona Extra Fancy, Mauku Honaunau District</b>	Fruit / Floral / Nuts / Milk Chocolate / Caramel / Slightly Sweet.	North America	Medium to Medium-Dark
	<b>Hawaii: Kona Peaberry, Mauka Honaunau District</b>	Rich, smooth taste with mild acidity, creamy body, and a light lingering aftertaste with notes of milk chocolate, vanilla, caramel, nuts, and citrus.	North America	Medium to Medium-Dark
	<b>(Decaf) Costa Rica: Decaf El Indio SWP</b>	Very well-balanced with a heavy body and high, slightly winery acidity. Flavor attributes are complex and range from tropical nuts and dark chocolate to citrus fruit.	Central America	Medium
	<b>(Decaf) Guatemala: Organic Decaf HHT Royal Select, Huehuetenango</b>	Notes of bakers chocolate, creamy and mild lemon.	Central America	Medium
	<b>Costa Rica La Gladiola</b>	Citrus and cocoa notes	Central America	Medium
BF	<b>Costa Rica La Magnolia Tres Rios</b>	Lemon-Orange brightness, chocolate, nutty overtones	Central America	Medium
	<b>Costa Rica La Minita Tarrazu RFA</b>	Sweet flavors of orange citrus, caramel and chocolate	Central America	Medium
	<b>Costa Rica: El Conquistador, Tarrazu</b>	Well balanced with notes of lush tropical fruit and bittersweet chocolate and has a smooth pronounced body.	Central America	Medium
BF **	<b>Dominican Republic Organic Ramirez Honey Process</b>	Vanilla, nutty, strawberry aromas	Central America	Medium-Dark to Dark
	<b>Dominican Republic Organic Ramirez Peaberry</b>	Smooth and nutty, with mild orange acidity and a sweet vanilla cedar undertone. Clean and heavy body. The peaberry has notes of sweet orange cream in finish.	Central America	Medium-Dark to Dark
	<b>El Salvador Finca La Esperanza RFA SHG</b>	Brown sugar, cherry, and green apple with high acidity, medium body, and above average sweetness	Central America	Light to Medium
	<b>Guatemala Dulce Leonarda Estate HHT</b>	Great aroma, very clean, smooth mouthfeel, a nice syrupy-sweetness, medium acidity, great body and notes of caramel, cocoa, tobacco and lemony-citrus with some floral hints on a pleasant, lingering finish.	Central America	Medium
	<b>Guatemala Huehuetenango SHG</b>	Maple, orange, milk chocolate and fruit notes; syrupy body, juicy acidity; sweet and complex	Central America	Medium
	<b>Guatemala: La Flor Del Cafe, Antigua</b>	The aroma is rich, dark, chocolate, classic on the nose. The acidity is low to medium, and the body is full. This is a very balanced cup. The flavor is subtle, dark, mocha notes, and rich.	Central America	Medium
BF	<b>Honduras Organic 18 Rabbit Black Honey Process</b>	Sweet chocolate taste, strong undertones of sugar cane and a fruity finish.	Central America	Medium to Medium-Dark
	<b>Jamaica Blue Mountain Clydesdale</b>	Aromas and flavors of chocolate with blackberries, and currant with a smooth velvety body, and mild acidity.	Central America	Medium to Medium-Dark
BF	<b>Mexico Chiapas Turquesa HG EP</b>	Milk Chocolate, nutty, grape, citrus	Central America	Light - Medium to Dark
BF	<b>Mexico La Laja Honey Process</b>	sweet, mild orange, chocolate, sugar cane, creamy body	Central America	Light - Medium to Dark
	<b>Mexico Organic Chiapas FTO</b>	Dark Chocolate, slight citric sweetness, some nuttiness	Central America	Light - Medium to Dark
	<b>Mexico Rancho San Francisco Chiapas</b>	Medium body, medium acidity, smoky with almond nuttiness and slight hints of peach.	Central America	Light - Medium to Dark
	<b>Nicaragua: Finca La Rubia SHB, Jinotega</b>	Brown sugar aroma, sweet and lingering chocolately aftertaste and crisp acidity with notes of citrus, orange, peach, and dark chocolate.	Central America	Medium
	<b>Panama: Finca La Santa SHB EP, Boquete</b>	Great delivery with aromas of sweet honey and chamomile, well-balanced and exotic flavors of pear and lemon notes along with a mild, bright acidity, and a smooth, medium body.	Central America	Medium
	<b>"Breakfast in Paris - French Roast</b>	Chocolate, cedar, sweet tobacco, caramel and spice, along with a mild acidity and creamy body.	Blend	Dark
	<b>"Holiday Blend"</b>	Floral with notes of pear, stone fruit, sweet honey, chocolate, and spice.	Blend	Medium-Dark
	<b>"Italian Stallion" - Italian Roast</b>	Chocolate, cedar, sweet, fruity, combined with some earthiness.	Blend	Dark

	<b>"Morning Motivation" - Breakfast Blend</b>	Chocolate, caramel, stone fruits, citrus, berries and jasmine	Blend	Medium
	<b>"Springtime Serenade" - Kona Blend</b>	Chocolate, springtime fruits, citrus, honey, sweet, nuts, floral	Blend	Medium
BF	<b>(Decaf) Morning Glory Organic Decaf Blend SWP</b>	Citrus, bright, good body, milk chocolate sweetness, balanced, less decaf taste	Blend	Medium-Dark
BF	<b>Berk's Beans Espresso Blend</b>	Chocolate, Caramel, Lemongrass, Black Pepper, Medium Body	Blend	Medium-Dark to Dark
BF	<b>(Decaf) Bali Hai Organic Decaf Indonesia Blend SWP</b>	Very clean with taste of milk chocolate with hints of powdered sugar	Asia	Medium to Medium-Dark
BF	<b>(Decaf) Papua New Guinea: Organic Decaf Purosa A/X, Eastern Highlands</b>	Cane sugar sweetness, medium acidity and creamy body with savory caramel and slight chocolate overtones.	Asia	Medium to Dark
BF	<b>(Decaf) Timor: Organic Decaf Cafe Timor Coop, East Timor</b>	Low acidity, heavy body with notes of dark chocolate, cedar, and molasses.	Asia	Medium
BF	<b>Bali Organic Blue Moon</b>	Anise, dark chocolate, and vanilla	Asia	Medium to Medium-Dark
	<b>Bali: Organic Kintamani, Kintamani Highlands</b>	High sweetness and brightness, solid body, with notes of apricot, blackberry, kiwi, and strawberry.	Asia	Medium to Medium-Dark
	<b>India Cherry Robusta</b>	Earthy, dark chocolate, black pepper, tastes of grain, quick finish.	Asia	Medium-Dark to Dark
	<b>Java: Blawan Estate, East Java</b>	Rich, low acidity, medium bodied coffee with notes of dark chocolate, black pepper, and cedar.	Asia	Medium to Medium-Dark
	<b>Java: Organic Taman Dadar, Kayumas</b>	Cupping notes include black pepper, cedar, dark chocolate.	Asia	Medium to Medium-Dark
BF	<b>Papua New Guinea Organic Purosa AX FTO</b>	Cane sugar sweetness, medium acidity and creamy body with sweet caramel overtones and a slight cocoa note on the finish	Asia	Medium to Dark
	<b>Papua New Guinea: Mile High A, Eastern Highlands</b>	Bright acidity and creamy body with notes of berries, caramel, malt, and citrus.	Asia	Medium to Dark
	<b>Sulawesi:Toraja Sapan Minanga, Tana Toraja</b>	Low acidity, thick body, and moderate sweetness with flavors of cedar, dark chocolate, and vanilla.	Asia	Dark
BF	<b>Sumatra Mandheling Grade 1</b>	Chocolate, brown sugar, earthy	Asia	Medium to Medium-Dark
	<b>Timor: Organic Cafe Timor Coop, East Timor</b>	Cranberry, melon, apple, caramel, milk chocolate	Asia	Medium
	<b>Vietnam Robusta Semi</b>	Washed - Coffee made from Robusta is generally stronger, nuttier, earthy and darker than Arabica coffee.	Asia	Dark
	<b>(Decaf) Ethiopia: Decaf Sidamo Natural, Sidamo</b>	Dried fruits, milk chocolate, and pear.	Africa	Medium
	<b>(Decaf) Sumatra: Organic Decaf Mandheling, Aceh</b>	Average body, acidity, and sweetness with notes of cedar and dark chocolate.	Africa	Medium to Medium-Dark
	<b>Burundi: Bavyeyi, Ngozi</b>	Juicy and approachable with hints of citrus; a medley of lemon, orange, chocolate, and almonds with bright acidity	Africa	Medium-Dark
	<b>Burundi: Hafi, Muyinga</b>	silky smooth notes of sweet, dried cherries and blackberries.	Africa	Medium-Dark
	<b>Ethiopia Misty Valley Yirgacheffe Natural</b>	Floral aroma, fruity flavors, milky body	Africa	Light to Medium
	<b>Ethiopia Organic Yirgacheffe FTO</b>	Chocolatey, caramel texture, heavy fruit, and sweet honey	Africa	Light to Medium
	<b>Ethiopia Yirgacheffe Konga FT Washed</b>	Grapefruit, jasmine, berries, chocolate, creamy body	Africa	Light to Medium
	<b>Ethiopia: Shantawene Abore G1, Sidamo</b>	Black Tea, Lemongrass, Apricot. Clean and complex, juicy acidity with a sweet finish.	Africa	Light to Medium
BF	<b>Kenya AA Select Plus</b>	very good acidity, a silky body, strong notes of apricot, stone fruit, citrus and currant	Africa	Any Roast Level
	<b>Kenya Peaberry Plus 15/16</b>	Clean and well balanced with a smooth medium body, crisp and vibrant acidity and a sweet brown sugar aroma with flavor notes of orange, blackberry, grapefruit and nectarine.	Africa	Any Roast Level
	<b>Rwanda Hingakawa Minazi Women's Co-Op FTO</b>	Jammy, spice, grape, vanilla notes	Africa	Medium to Dark
BF	<b>Tanzania Peaberry</b>	Fruity overtones, floral and spice	Africa	Medium
	<b>Uganda: Mt Elgon A, Bugisu</b>	Dark and nutty aroma that transfers into the cup with a deep, earthy mouthfeel and a light body. Rich flavor with dark chocolate and nutty notes.	Africa	Medium
	<b>Yemen: Mocca Mattari, Sana'a Governorate</b>	Peach, blueberry, cascara, maple, and herbal.	Africa	Medium to Dark
	<b>Zambia Kateshi Estate</b>	full bodied, notes of apple cider, dried fig, caramelized sweetness, pancake syrup, aromatic herbals, and rustic pipe tobacco.	Africa	Any Roast Level

Many times, we get asked what coffees are similar to ones you might like. Many companies make blends of multiple beans, so it is hard to get it exactly the same and that does defeat the purpose of trying so many amazing single origin beans. However, if you want our suggestions based on a specific bean, please send us an e-mail and we will do our best to give you a few suggestions. You can also select roasters choice and in the notes say you are interested in something specific (i.e. Peet's Major Dickason) and we will do our best to find you something similar.

Roast levels on coffee beans is really up to the individual, that is why we give you the opportunity to pick the level you want to try with each bean. Our recommendation is just that (A Recommendation), what we think is a good roast for that bean or region. A good rule of thumb on roast levels is the lighter the roast the more of the bean you will taste and the darker the roast the more of the process you will taste. The perfect roast is up to you, but to get the best flavors out of your coffee beans, you want a little of both the bean and the process. If you roast the coffee too dark, you will lose a lot of the amazing flavor notes you read about. If there is a bean you want to try, we recommend exploring one bean with multiple roast levels to see what fits your pallet the best. We offer a 6oz sample size so don't be scared to explore the world of coffee....

Peet's Major Dickason – Similar marked with \*\*

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