

Single origin coffees 2-23-11

Organic/Direct Trade Cafe Liga Masiva

We have been the roasting partner for Liga Masiva since its inception and are proud to offer this great coffee through a Direct Trade relationship. Offered as a light roast, a dark roast, and a new blend. Feel good about your coffee! \$13.35/lb

Organic/Fair Trade Mexico “Biosphere Reserve” *shade grown* – American roast

Located in the highlands of Sierra Madre de Chiapas - the El Triunfo Biosphere Reserve is one of the worlds most diverse forest reserves, and a sanctuary for thousands of plant and animal species. Shade grown, this is a great Mexican coffee with a medium body, sweet aroma and classic creamy walnut, and caramel notes. \$14.25/lb

Organic Ethiopian Yirgacheffe “Michelle Coop” *heirloom varietal* – American roast

This washed heirloom varietal is very high grown in the Dilla Zuria district in Yirgacheffe and is very tea-like with sweet floral, citrus and chocolate notes. \$14.00/lb

Organic/Fair Trade Mexico “Chiapas” *water process decaf* – American roast

This water process decaf has the same great flavor profile as our “Biosphere Reserve” Medium bodied with a warm sweet aroma and soft nutty finish – drink without regrets. \$14.50/lb

Sumatra Mandheling “Harimau Tiger” - French roast

Indonesian coffees are heavy, they coat your palate and stay there. We roast this estate Sumatra just to the beginning of French roast to preserve a touch of acidity. It is dark earthy, and heavy. \$13.95/lb

Brazil, “Serra Negra” - American roast

“Serra Negra” is the reason that we love Brazilian coffee. Very soft hazelnut aroma mixes with milk chocolate notes the moment that you take the first sip. It has buttery hazelnut notes in the finish. \$13.50/lb

Dark Brazil – Vienna roast

Serra Negra roasted to Vienna roast, it is comforting and very rich – our favorite winter warmer. \$13.25/lb

India “Monsooned” Malabar – City roast

Very few aged coffees are produced each year and all have a unique flavor profile. Aged on the Malabar coast of India during the Monsoon season - this coffee has almost no acidity, a syrupy body and earthy chocolate notes in the finish. \$13.50/lb

Blends 2-23-11

Illuminator espresso

Illuminator is blended from only pure Arabica coffees - it is thick, creamy and complex with milk chocolate and almond notes in the finish. \$12.75/lb

Espresso Roma

Re-worked with a new roast profile and slightly different blend, Roma has deep buttery chocolate notes and a big dark chocolate finish. \$12.75/lb

Euro Blend

Our darkest blend, Euro has a heavy body, deep smoky notes and a smooth finish. \$13.25/lb

Black & Tan Blend

Our version of the classic made with Guinness and Bass. Black & Tan has dark roasty notes, a medium/heavy body and a lighter finish than our Euro Blend. \$13.00/lb

Theresa's Blend

We combine a light roast water process decaf with a light roast Central American to make this great tasting low caffeine blend. \$13.75/lb