



# SPECIALTY COFFEES



IMPORTED FROM THE FINEST ESTATES WORLDWIDE & FRESHLY MICRO-ROASTED IN OUR STORE

## HOUSE ESPRESSO

A BLEND OF INDONESIAN, SOUTH AMERICAN, CENTRAL AMERICAN & AFRICAN COFFEES. FULL BODIED WITH A DELICIOUS AROMA.

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## INDONESIAN COFFEES

### EAST TIMOR

STRONG, RICH FLAVOR, FULL-BODIED, LOW ACIDITY

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### MALABAR "MONSOONED"

FROM INDIA, LEFT OUTSIDE FOR SEVERAL MONTHS DURING THE MONSOON SEASON. ALMOST ALL THE ACID IS WASHED OUT OF THE BEANS. MELLOW AND DEEP, WITH NO ACIDITY.

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### NEW GUINEA

A TRADITIONAL, FULL-BODIED COFFEE. VERY SMOOTH & EASY TO DRINK. A GOOD CONVERSATIONAL COFFEE.

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### SUMATRA MANDHELING

RICH, SWEET, WONDERFULLY EARTHY FLAVOR, FULL-BODIED, NATURALLY LOW ACIDITY.

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## AFRICAN COFFEES

### ETHIOPIAN HARRAR "HORSE"

THE RAREST NATURALLY PROCESSED ETHIOPIAN COFFEE. SUBTLE FRUIT & WINY CHARACTERISTICS, DELICIOUS AROMA. MEDIUM BODIED.

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### KENYA AA

ETHIOPIAN PREPARATION OF RAW BEANS. RED WINE UNDERTONES, SUPERB AROMA, FULL-BODIED WITH A UNIQUE BRISKNESS.

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### TANZANIA PEABERRY

FULL-BODIED MORNING COFFEE WITH A NICE "SNAP" OF ACIDITY.

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## SOUTH AMERICAN COFFEES

### BRAZIL "MINAS GERAIS"

THE FINEST ESTATE GROWN COFFEE FROM BRAZIL. CREAMY, YET POWERFUL FLAVOR. FULL-BODIED, LOW ACIDITY.

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### COLUMBIA SUPREMO RESERVA DEL PATRON

THE HIGHEST GRADE OF COFFEE GROWN IN COLUMBIA. SWEET, CHOCOLATY, MEDIUM TO FULL-BODIED, MEDIUM ACIDITY.

12 11

## CENTRAL AMERICAN COFFEES

### COSTA RICA "LA MINITA" TARRAZU

GROWN IN SMALL QUANTITIES, IT IS COMPLETELY HAND-PROCESSED FROM PICKING TO PACKING. ONE OF THE WORLD'S FINEST COFFEES. FULL-BODIED, MODERATE ACIDITY

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### GUATEMALA

FROM THE HUEHUETENANGO DISTRICT. THIS COFFEE POSSESSES A MEDIUM-FULL BODY, SLIGHTLY SWEET SMOKY FLAVOR, EARTHY UNDERTONES AND FINE ACIDITY. AN EXCELLENT COFFEE ANYTIME.

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### PANAMA ESTATE

RICH, WINY OVERTONES, MILD ACIDITY. A DELICIOUS AFTER DINNER COFFEE

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## DARK ROASTS

### VIENNESE ROAST

THE LIGHTEST OF THE DARK ROASTS. 100% COLUMBIAN RESERVA DEL PATRON ROASTED UNTIL THE OILS FIRST APPEAR ON THE BEAN. FULL, RICH, SWEET WITH AN EXCELLENT AROMA.

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### ITALIAN ROAST

THE MIDDLE OF THE DARK ROASTS. 100% INDONESIAN BEANS ROASTED UNTIL DEEP BROWN AND THE SURFACE OF THE BEAN IS COATED WITH OIL. RICH & SMOOTH. THE BITTERSWEET FLAVOR ONE EXPECTS IN A TRUE ITALIAN ROAST.

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### FRENCH ROAST

THE DARKEST ROAST. 100% INDONESIAN BEANS ROASTED ALMOST BLACK WITH A RICH OILY SURFACE, BRINGING OUT THE SHARP, ALMOST BURNT AROMA OF A TRADITIONAL SOUTHERN EUROPEAN ROAST.

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### FRENCH ROAST DECAFFEINATED

JAVA ROASTED TO A DARK BROWN, COATED WITH A SURFACE OILS. THE CHARACTERISTICS OF A DARK ROAST WITHOUT THE BITTERNESS.

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## BLENDS

### HOUSE BLEND

COLUMBIAN SEPREMO, COSTA RICA, AND ETHIOPIAN COFFEES. MEDIUM-BODIED, ENTICING AROMA, WITH A GOOD "SNAP" AND CLEAN AFTERTASTE.

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### MOCHA-JAVA

A CLASSIC BLEND OF ETHIOPIAN MOCHA AND EAST TIMOR COFFEES.

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### RED SEA BLEND

A BLEND OF THREE DIFFERENT AFRICAN COFFEES, ETHIOPIAN HARRAR, YEMEN MOCHA, AND ETHIOPIAN SIDAMO. VERY STRONG, FULL-BODIED, WITH A GENTLE SNAP OF ACIDITY.

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*best coffee on the planet!*