

# COFFEE BEANS

ALL COFFEES ARE CERTIFIED ORGANIC\*

## LIGHT ROAST

\$ / LB

<b>Costa Rica (Finca Amistad)</b> – Light, sweet & nutty. Hints of stone fruit & caramel. Single origin.	15.50
<b>El Salvador</b> – rich & aromatic. Hints of vanilla & hazelnut with a sweet buttery finish. Single origin.	15.50
<b>Guatemala</b> – mild citrus & subtle berry notes with a smooth caramel finish. Light roast, single origin.	15.50
<b>Peru</b> – mild acidity & smooth body with notes of caramel & dark chocolate.	15.50

## MEDIUM ROAST

<b>Ashland Blend</b> – Lemon florals & rich fruit. Creamy caramel finish.	15.50
<b>Papua New Guinea</b> – floral, mango undertones & spice.	15.50

## DARK ROAST

<b>Ethiopia-Yirgacheffe</b> – remarkable aroma & distinctively bright flavors of lemon, blueberries & tart cherry. Fair Trade.	15.50
<b>Filmore French</b> – Dark & rich with earthy undertones.	15.50
<b>Redwood Roast</b> – Dark & rich with chocolate undertones. An Italian roast.	15.50
<b>Sumatra (Lintong)</b> – a deeply earthy flavor & full body with notes of caramelized roasted nuts infused with smokey, savory spices. Fair Trade.	15.50
<b>Decaf Torrey Pines</b> – Dark, rich & decaffeinated. Certified organic & Swiss Water Process.	15.50

## FLAVORED COFFEE\*

<b>Caramel</b>	15.50
<b>Chocolate Raspberry</b>	15.50
<b>Hawaiian Hazelnut</b>	15.50
<b>French Vanilla</b>	15.50

\*flavored coffees are not organic