



ORGIN COFFEES

TANZANIA PEABERRY

Grown on the slopes of Mount Kilimanjaro, you will immediately notice this is a different coffee. The beans are round, as opposed to being flat on one side, as there is only one bean in each coffee cherry. Though in some ways similar to a Kenya coffee, the flavor is drier and more mellow, with less acidity, good body, and a slight floral aroma.

KENYA AA ESTATE

Often considered the finest of the African coffees. Kenya coffees are graded and processed under one of the most advanced systems. But certainly not all Kenya AA's are similar. We select the finest estate lots from the auctions in Nairobi. These coffees represent the best Kenya has to offer, with bright, heavy acidity, fruitiness, and dry, winey, lingering aftertaste. Often times the coffee has citrus characteristics. A very unique coffee by which other East African coffees are judged.

GUATEMALA LOS VOLCANES ANTIQUA

This coffee is 100% bourbon, planted at an elevation of about 5,000 feet above sea level, and is grown under strict standards with total regard for the environment. The taste and flavor is fruity-spicy with a creamy, medium to full body, and with a sweet acidity.

ETHIOPIA YRGACHEFFE

A washed, (wet-processed), coffee, often considered the best of the Ethiopian coffees. Yrgacheffe has a distinct citrus flavor that you taste immediately on the first sip. It is a clean, bright coffee that remains one of our favorites years after year.

COSTA RICAN TARRAZU

Our "strictly hard bean" (SHB), wet processed Costa Ricans are chosen either from the Tarrazu or Tres Rios volcanic regions, which are known for producing coffees of exceptional quality. This coffee has high acidity, full body, and a bright, clean taste.

Blended Coffees /NON-FLAVORED

Our Blended/Non-Flavored Coffees are a unique combination of different origins, as well as roast levels. Slight variances in recipe execution can drastically change the profile.

Our blends cover the range of our four different roast levels. Various roast levels affect the original characteristics greatly. Therefore, characteristics like acidity, flavor & body used in the single origin descriptions don't apply in a logical way to blend descriptions.

JOE'S BLEND/ THE SPICERY BLEND

MEDIUM

A blend of Central America, South American, and East African coffees. This medium roasted coffee is our most popular blend, and our first. With more body and taste than our House blend, the taste is slightly spicy, has an excellent aroma, and a very pleasant lingering aftertaste.

VOLCAN BLEND/ LEVEE BLEND

ITALIAN ROAST

One our most popular blends, it's also our darkest roast. This unique favorite is a blend of five different, very distinct coffees. The Volcan Blend is rich, but still has a smooth taste with no harsh 'dark-roast bite

SAINT LOUIS BLEND

MEDIUM

A blend of Central and South American coffees with a small amount of a dark roast coffee added, but not so much as to give it a dark roasted taste. This is an excellent after dinner coffee due to its well-balanced taste and flavor.

SWEDISH BLEND /KIMMSWICK BLEND

FRENCH ROAST

Fuller than our St. Louis Blend, because of the different coffees used and the addition of French roast. The French Roast is a bit darker than the Medium Roast.

KONA BLEND

A true blend of genuine Kona coffee and Central American coffees. The taste is rich and pleasing with just the right balance of acidity, body, and flavor, producing a clean and bright cup of coffee.

FRENCH ROAST

FRENCH

A dark roasted coffee with a hardy flavor. With the dark roast the caramelized taste is full and rich, with a very pleasant aftertaste. This is a full-bodied coffee without the bitterness often found in some dark roasted coffee. We are able to obtain this characteristic by being able to achieve the dark roast at lower temperatures.

ITALIAN ROAST

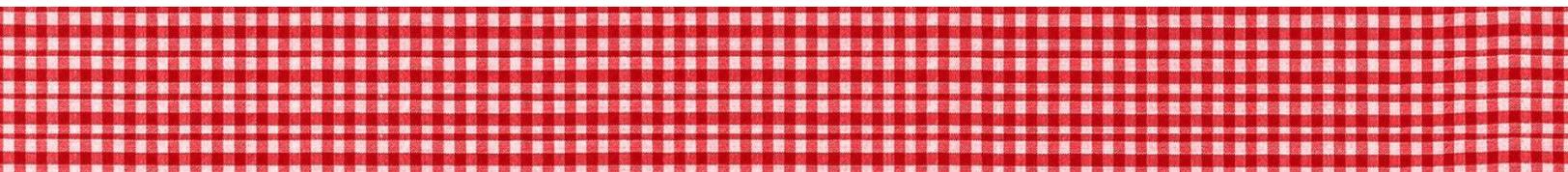
ITALIAN

Classic South American coffee, meticulously roasted to our darkest roast. Rich, caramelized taste and pleasant aftertaste, with no burn.

NEW ORLEANS WITH CHICORY

ITALIAN

This is a heavy, intense, full flavored blend that is certainly an early morning wake up coffee. A dark, French roasted coffee, combined with roasted and ground chicory. The taste is sharp with a long-lasting finish for those who desire a little something extra in their coffee.



Espresso

Our Espresso Coffee is simply a version of brewed coffee, but with very specific traits. It has also become a niche culture within the coffee community.

NECTAR OF THE GODS

Technically speaking, a short definition might be: A rich, heavy-bodied, concentrated version of coffee, brewed on demand in a single-serving quantity, in approximately thirty seconds, using very fresh finely ground coffee, with water of about 202°F and at a pressure of about 9 atmospheres, (about 130psi). The coffee used is typically a blend, the individual origin coffees chosen in certain ratios and roasted to produce very specific characteristics when brewed, including a pleasing, ‘syrupy’ mouthfeel, sweetness without any sharpness, certain aromatic qualities, a balanced and lasting ‘crema’, and others.

Our espresso coffees are packaged for wholesale in two pound bags, (unless ordered otherwise), allowing the whole bag to be emptied into a standard, commercial espresso grinder hopper.

ESPRESSO TRADITIONAL

A dark roasted blend of five different coffees. Reminiscent of Southern Italian espressos, but without an unpleasant bite, often associated with many dark roast blends. This espresso will

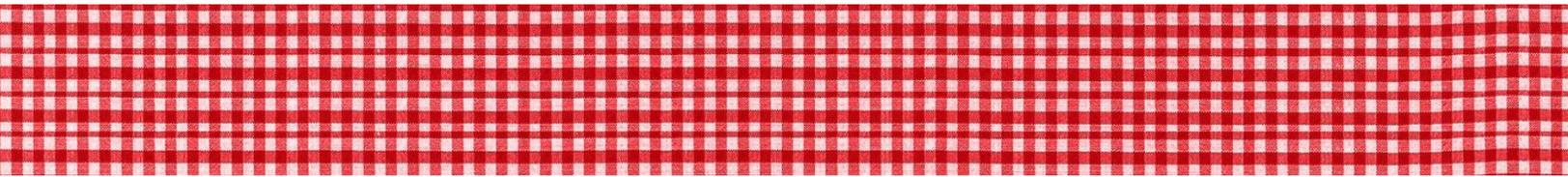
definitely stand up to cappuccinos and lattes because of its intense flavor and rich, heavy body. It also brews a great cup of drip coffee!

ESPRESSO ORO

Named because of the golden color of the exceptional crema produced. A 100% Arabica blend of natural and washed coffees from Central and South America, and Indonesia. Each coffee is roasted separately by our own technique, which produces a lighter roast yet reduces acidity and develops a smoother, sweeter espresso without harsh overtones, and no bitterness. Espresso that is truly in the Northern Italian style.

DARK CHOCOLATE ESPRESSO BEANS

Hand picked estate Arabica coffee beans, perfectly roasted and then drenched in Ghirardelli chocolate. 5 beans are equal to 1 cup of coffee.



Flavored Coffee

Our Flavored Coffee starts with a quality roasted bean which then gets coated with a superior flavor and held for a precise time so the beans can absorb the flavor's essence.

FLAVOR PROFILE

Our flavored coffees begin as 100% Colombian Excelso, roasted to a level of *Medium*.

AMARETTO ROYAL

An improvement, (with coffee!), on the classic liqueur flavor, smooth with a pleasant aftertaste, it is a true winner.

BANANA NUT

Sweet and nutty with an enticing aroma.

BAVARIAN CHOCOLATE

Classic, strong chocolate flavor.

BLACK FOREST CAKE/WINTER CHERRY TRUFFLE

Chocolate, vanilla, and cherry flavored coffee, great for a dessert in a cup.

BLUES BLEND

An outstanding blueberry taste with a good hint of cinnamon.

BOURBON PECAN - #1 Seller

A flavor masterpiece with a combination of liqueur and nuttiness.

CARAMEL PECAN ROLL

A rich, creamy nut flavor delicately with sweet overtones.

CHERRIES JUBILEE

Sweet cherry flavor and vanilla creme for a sweet juicy treat.

CINNAMON STICKY BUN

Warm spicy cinnamon iced with sweet creamy vanilla notes.

CHOCOLATE CINNAMON HAZELNUT

A tempting blend of warm cinnamon with the richness of chocolate and hazelnut.

CHOCOLATE LATTE

A creamy-rich flavor with the bonus of sweet caramelized brown sugar. Tastes like the French, blended with Bavarian chocolate.

COCOA BANANA

Rich chocolate blended with our famous banana nut coffee.

COCO-MOCHA NUT

A blend of rich chocolate, creamy coconut and a nutty crunch.

COCOA ORANGE DELIGHT/ VOODOO BREW

Chocolate orange flavored coffee.

CRÉME BRULEE

A creamy-rich flavor with the bonus of sweet caramelized brown sugar. Tastes like the French dessert.

FRENCH VANILLA

A rich, high impact vanilla, and a proven top seller.

GERMAN CHOCOLATE BROWNIE

A traditional favorite — smooth, creamy chocolate blended with coconut and a hint of Southern Pecan.

HAZELNUT

This sharp, true nut flavor tastes like hazelnuts right from the shell.

HIGHLANDER GROG

Kind of a fantasy flavor – and our #1 top seller! Best described as “a lot like maple”.

HOLIDAY CHEER/BAILEY’S IRISH CREME

Among our most popular choices, a match for the Emerald Island’s finest.

JAMAICAN ISLAND RUM

The outstanding flavors of rich chocolate, Jamaican Rum, Creamy Caramel, and a hint of spice.

LIBERTY LATTE

A unique taste of white chocolate sweetness, sure to please the chocolate lover with rich fresh raspberries flavor.

MORNING JOY

A rich pecan flavor with warm cinnamon toasted notes.

MUDSLIDE

Similar the Mexican's finest liqueur in a coffee flavor.

RED BIRD BLEND

A traditional favorite of smooth, creamy chocolate blended with sweet, ripe raspberries.

ROSES ARE RED/STRAWBERRY MOUSSE

Rich chocolate with sweet ripe strawberries.

SIMPLY SINFUL

This simply unique coffee flavor consists of a caramelized deep dark chocolate with a full-bodied vanilla hazelnut.

SOUTHERN PECAN

A rich pecan flavor enhanced with warm toasted notes. An inviting version of a proven favorite.

SUNSHINE BLEND

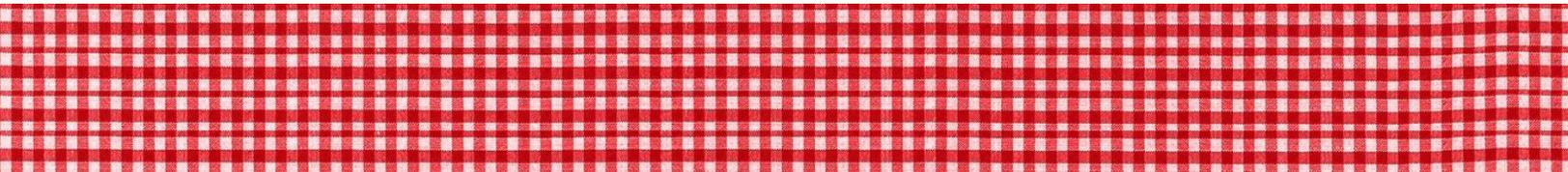
One of the best, a sharp nut flavor enhanced with sweet, warm Mexican vanilla.

TOTALLY TOFFEE

Adapted from Britain's greatest candy makers, a little sweet, a little nutty, with caramel on the side.

TURTLE SUNDAE

Rich chocolate, caramel, and pecan coffee.



SEASONAL FLAVORS:

FROSTY'S FAVORITE - #1 Holiday favorite!

Cinnamon, graham cracker, vanilla crème hazelnut, make a perfect winter blend.

PEACHES & CRÈME

Fresh peach flavor with added vanilla crème.

PUMPKIN SPICE

Reminiscent of pumpkin pie, cinnamon, nutmeg and cloves.

