

Light Roast Descriptions

Ethiopian Yirgachaffe (Natural Process): A naturally processed, full bodied coffee with a silky mouth feel and intense fruit sweetness. A treasure from the birthplace of this coffee.

Mexican: A smooth easy drinking coffee with a spritz of citrus balanced by a lingering richness.

Breakfast Blend: An easy drinking cup of Central American coffees. Light and sweet, nutty and chocolaty

Runner's High: This is one of our longest running blends, popular for its hints of vanilla, baked pumpkin bread and hazelnut. Combining medium to lighter roasts of three of our most enduring single-origin coffees — Ethiopia Sidama, Colombia Fondo Paez and Guatemala CCDA— Runner's High is a euphoric burst of energy in a cup. Recommended brewing methods include French Press, manual drip, or whatever else you might be able to pull off at mile 20.

Medium Roast Descriptions

Black and Tan: Spicy, bold, deep earth and chocolate, with a touch of smokiness.

Seven Provinces: Round flavors with sweet chocolate, earth, hazelnut and a berry acidity.

Little Creek Blend: Expertly crafted blend of South and Central American coffee beans. It's smooth and lively brightness is complimented by a hint of spice. This coffee is the perfect complement to a delicious pastry.

Bike Fuel: This lovely blend combines light, medium and dark roasted coffee from Ethiopian Uganda and Indonesia. An Electrifying blend sure to get your motor running. This coffee is 100% organic fair trade.

Columbian Supremo: Medium bodied with enticing aroma. The highest grade of Columbian coffee.

Ugnadan: A blend of dried apricots, roobis, and chocolate. Grown in Rwenzori, Uganda.

Dark Roast Descriptions

Sumatra: Dark chocolate and caramel with a smokiness that intertwines with sweet earth.

French Roast: Intense, silky dark roast made from a blend of Central American coffees.

Maya Superdark: One of our darkest roasts. This coffee hails from the Maya Vinic cooperative in the highlands of Chiapas Mexico.

Kona: One of the world's most sought-after beans by coffee connoisseurs. Taste the full rich flavor of 100% pure Kona and experience the magic of the Kona Coast yourself. Our 100% Pure Kona has a medium to full body with mild acidity. We buy our Kona direct from the Kunitake Farms in Hawaii.

Red Sombrero: Intense and robust body. Muted acidity with a tight, creamy finish. Hints of dried fruit in the aroma; toffee, cola, and graham cracker in the cup.

Blackjack Blend: our dynamic blend for pulling amazing shots of espresso. We carefully crafted a blend of coffees that make a shot of espresso with generous crema, honey-like body, balanced acidity and red granite color. It also make an amazing cup of drip coffee.

Electric Monkey: Electric Monkey is a perfect blend that can be used for brewed coffee or lattes. It is full of roasted nut flavors and subtle sweetness reminiscent of Panna Cotta. Its evolution on your palate from sweet to acidic makes it wonderful as a straight espresso or cup of coffee. You will revel in the flavors of roasted nuts, vanilla, honey and amaretto.

New Orleans Blend: Brazil, chicory and dark roasts blended for a nostalgic taste of the South.

Decaffeinated Roast Descriptions

Decaf Brazil: Dark chocolate with smooth, velvety texture.

Decaf Black and Tan: Spicy, bold, deep earth and chocolate, with a touch of smokiness.

Decaf Ethiopian: Its mouth-watering aromas of jelly donuts and milk chocolate makes one anxious to sip. Firm and reliable, this brew hints at ginger, açai berry, and malted milk balls within its creamy mouth feel. An optimal acidity pairs appropriately with its playful nose.

Decaf Mexican: We sourced a fantastic Mexican coffee with its caffeine removed with nothing but pure water. It is roasted on the darker side so it's smooth and clean with wonderful notes of chocolate and a low acidity. Great taste and aroma, not a lick of caffeine.

Decaf French Roast: Intense, silky dark roast made from a blend of Central American coffees

Decaf Peru: A blend of Boysenberry, Almond, Caramel, with a mild hint of Citrus. Sweet and heavy flavor.

Flavors Descriptions

Caramel: Rich, chewy, caramel flavor

Caramel Cashew Explosion: Caramel drizzled on fresh roasted cashews.

Cashew Mocha Madness: Cashews covered with layers and layers of Milk Chocolate

Cinn-ful Nut: Crunchy toasted hazelnuts that have been caramelized with cinnamon spice and creamy vanilla.

Coconut: Rich, freshly shaved coconut pieces

French Vanilla: Traditional vanilla flavor with a hint of hazelnut

Hazelnut: Crisp, crunchy hazelnut flavor

Horchata: A rich creamy rice drink with cinnamon.

Karnival Kreme: A delicious blend of vanilla, coconut, caramel and a hint of nuts.

Northwoods Grogg: A mix of butterscotch, hazelnut and caramel flavors

Purple Haze: Fresh blueberries with crisp hazelnuts.

Salted Caramel: Classic Caramel lightly sprinkled with sea salt

Vienna Cinnamon: Vienna roasted coffee with a touch of cinnamon

Cost of Beans

1# of Beans (excluding Kona): \$15.00

1/2# of Beans (Excluding Kona): \$7.50

1# Kona Beans: \$19.00

½# Kona Beans: \$38.00

Need beans shipped? Contact us and will ship you your order. Just give a credit card number and we will ship them out whole bean or ground immediately.