



Single Origin

Single origin coffees are non-blended coffees. The coffees come from a single country and most often a single lot. Single origins celebrate the beauty of the bean's innate qualities. All single origins are subject to availability.

Tips to ensure your coffee stays fresh and delicious

- Store your beans in a dry, air-tight, light-blocked container.
- Use quality water. If you use filtered water at home, brew with filtered water.
- Use the correct grind for your brewing method.
- Use the correct water to coffee ratio -- we suggest two tablespoons for every six ounces of water.

Africa

Medium Roast

Burundi Kirimiro
Domaine de Katala
Ethiopian Yirgacheffe
Kenya AA
Kenya Peabery
Rwanda Karongi
Tanzania Peaberry

Dark Roast

Zaire Kivu

Decaf

Ethiopian CO2 Decaf

Bright, winy, smooth, intense... Africa, largely believed to be the birthplace of coffee, possesses extraordinary coffee growing conditions with its soaring, majestic mountain ranges, consistent equatorial climate, and pristine old growth forests. From crisp and clean to exotic and honey-toned, African coffees have an elegant, assertive complexity bound to bewitch all who love a bright, crisp, powerful brew.

Asia

Medium Roast

Elephant Nature Park Coffee
Monsoon Malabar
Papua New Guinea
Sumatra Orangutan

Dark Roast

Sulawesi Toraja
Sumatra Mandheling
Sumatra Woolly Rhino

Decaf

Organically Grown Sumatra Decaf

Silky, rich, earthy, spicy, savory, and wild are the words most commonly used to describe Southeast Asia's extraordinary arabica coffees. Spanning multiple bodies of water and countless, soaring volcanic mountain ranges, Asia's dramatic climate and unadulterated old growth forests provide wonderful growing conditions for coffee.

Central America

Medium Roast

Café la Reina
El Salvador Peabery
El Salvador Millenium
El Salvador San Luis
Galapagos Island Coffee
Guatemala Antigua
Guatemala Huehuetenango
Honduras Octupeque
Mexican Ranchero

Dark Roast

Nicaraguan Matagalpa

Decaf

Organically-grown Mexican CO2 Decaf

Balanced, bright, and clean are the words most frequently used to describe some of most beloved coffees, the "Centrals". Central America has near perfect growing conditions -- soaring mountains, rich volcanic soil, old growth forests, and predictable micro-climates. Given this near perfect geography, it is no surprise that Centrals consistently rank among the world's top coffees.

South America

Medium Roast

Brazilian Bourbon
Colombian Excelso
Colombian Supremo
Galapagos Island Coffee

Dark Roast

Organically-grown Colombian Campesina
Costa Rica La Pastora
Organically-grown Peru Dark Roast

Decaf

Colombian CO2 Decaf
Brazilian Bourbon Santos CO2 Decaf

Intoxicating, good body, sweet flavor...are words most commonly used to describe South American coffees. South American coffees are renowned for their aromatics and stunningly smooth, textured bodies. Grown on soaring mountain ranges, in rich volcanic soil, beneath old growth forests, and graced with stabilizing ocean winds, it's no wonder that South America is a prime supplier for the global coffee market.

Other coffees

None available at this moment