

# **Coffee Bar Menu Offerings**

# "House Coffee" Our choice of Medium Roast Coffee

Or for a modest uplift your choice

Single Origin or Blend ~ Pour Over Bar or Press Pot to Order ~25¢ Uplift Coffees~

**Guatemala Finca El Injerto** Arturo Aguirre Escobar represents the third generation of his family who has owned the farm since 1874. Their dedication to excellence has won them many awards including the most recent Cup of Excellence First Place. This is a medium roasted smooth rich coffee with winey fruit notes, slight floral accent and a sweet malted chocolate finish.

**Ethiopia Sidamo Guji Dry Processed** Ethiopia, the birthplace of coffee where Kaldi's goats danced after eating coffee cherries. Kaldi was curious and the World's coffee Journey began. A medium light roast accentuates the soft berry, floral and citrus notes. A lighter bodied smooth satisfying cup great anytime especially as dessert.

Organic Sumatra Mandheling Putra Rimbun Medium dark roasted classic full bodied bold Sumatra with great balance and depth. Clean earthy hints, caramel and bittersweet chocolate tones with sweet fruitiness and spice touches of nutmeg, hint of allspice and whisper of Tellicherry peppercorns.

El Salvador Pulp Natural San Emilio Traditional 100% Bourbon cultivar pulp natural processed, unique for Central America beans. Medium light roast for a nicely balanced medium bodied cup with milk chocolate & toasted almond tones. Peach and red apple fruit note come forward as the cup cools.

McLoughlin House Blend A balanced medium roasted blend of Guatemala, Costa Rica, El Salvador and Brazil coffees. Smooth, rich and mellow chocolaty cup with light bright dance. A great "coffee" coffee to start your day or anytime. Excellent 'Toddy' cold brewed for iced coffee.

**Vienna Gloriette Blend** Bold, rich and smooth like you might find at the Gloriette Coffeehouse in Vienna! Medium dark roasted coffee without being charred and burnt tasting. Blend of African, Indonesian and Central America coffees with just enough roast to bring a touch of oil to the beans surface but not eclipse varietal character.

Swiss Water Process Decaf Blend Decaffeinated blend of beans from Africa, Indonesia, Central and South America. A smooth and creamy balanced chocolaty complex fruity cup. Honestly, I've pulled straight shots of this stuff that just shouldn't taste this good 'cuz they're decaf yet they do!

#### ~50¢ Uplift Coffees~

Ethiopia Sidamo Bonko Wet Processed A medium light roasted classic bright wet processed Ethiopia. Bonko is a private 300 member farmer's coop mill in the Dara district of Sidamo. The cup has a lemon cookie brightness that dances on the palate with confectionary sweetness accented with citrus, spice touches and a clear light body suiting this higher toned cup.

Rwanda Gkongoro Nyarusiza Medium roasted classic Rwanda cup has excellent balance of bittersweet chocolate roast notes dancing with delicate fruit aromatics. Sweet mulling spices of orange peel and lemon oil citrus, cinnamon, allspice and clove combine with a creamy textured medium body and rich buttery finish. Delightful coffee!

### ~75¢ Uplift Coffees~

Ethiopia Organic DP Idido Misty Valley ~ It's back! Very limited quantity ~ A simply phenomenal dry processed Ethiopia coffee with remarkable clarity. Dark chocolate, sweet tropical fruit candy, dried strawberries and blueberries laced with citrus floral notes ala Yirgacheffe. A dessert coffee all by itself if ever there was one! Light medium roast.

#### ~150¢ (\$1.5©) Uplift Coffees~

Aloha Hills Organic Fancy Kona A medium roast super smooth and rich Kona with delightful light acidity and long lingering finish. The judges of the Kona Crown Cupping Competition agreed. Aloha hills placed 2nd at the annual Fall competition in 2007 and again placed high coming in 3rd the recent Fall 2008 cupping competition.

## ~250¢ (\$2.5©) Uplift Coffees~

Panama Esmeralda Gesha New Lot! Sweet and quietly intense aroma of jasmine, sweet citrus and cocoa. The cup is silky with almost syrupy body. Intense yet delicate sparkling citrus and floral acidity notes, a bit Earl Grey like, balanced by chocolate and a long, deep satisfying finish. A truly quintessential coffee experience. But be warned, some say it's addicting! Given a medium roast.

(Large Press Pot to order double Uplift)