

Light Roast Pairings

Light roast coffees are typically on the higher end of the acidity scale. Light roasts also have bright flavors and a lighter mouthfeel, making them perfect to pair with fruits and light pastries.

The Perfect Complementary Pairing—Big Mug Breakfast Blend and Mini Plum Tarts
The light body and bright, crisp aroma of the Big Mug Breakfast Blend makes it the perfect addition to an airy puff pastry filled with light fruit flavors.

The Perfect Contrast Pairing—Weeden Creek Costa Rica and Shortbread Cookies
A great way to balance out the brightness of a light roast coffee, like the Weeden Creek Costa Rica, is to pair with a creamy, butter-based dish like a shortbread.



Medium Roast Pairings

Medium roasts tend to preserve the coffee bean's dominant flavors, showcasing the coffee's origins. The medium acidity and body of these roasts give them a well-rounded flavor that pairs well with creamy chocolates and cheeses.

The Perfect Complementary Pairing—Weeden Creek Village Roast and White Chocolate Truffles
Light chocolate enhances medium roast coffee's smooth base and allows natural tones to come out. White chocolate truffles make the perfect pairing for the complex berry, cinnamon, and honey notes of the Weeden Creek Village Roast.

The Perfect Contrast Pairing—Colombian Supremo and Salted Caramel Brie with Pecans
Tangy foods with a smooth, milk-based texture even out the dominant flavors of medium roasts, like the Colombian Supremo. Medium strength cheeses make the perfect contrast.



Dark Roast Pairings

Dark roast coffees have the lowest acidity and heaviest mouthfeel that tends to reveal deeper flavors. These deeper flavors help this roast pair with rich and tangy flavors.

The Perfect Complementary Pairing—Weeden Creek Nicaragua and Dark Chocolate Pecan Toffee Bark

The Weeden Creek Nicaragua is full-bodied and full-flavored with almond, chocolate, and smoky notes, making it the perfect pairing for dark chocolate.

The Perfect Contrast Pairing—3rd Ward French Roast and Crème Brûlée Cheesecake Bars
Bitter and tangy desserts best contrast the richness of a dark roast, like the 3rd Ward French Roast. The smoky aroma of this roast pairs well with desserts that have an almost burnt flavor, like crème brûlée.

