

UNIQUE SELECTIONS

Aida Batlle Kilimanjaro | \$46

Rose, Semi-Sweet Chocolate, Toasted Almond

Grown at the Santa Ana Volcano in El Salvador by renowned coffee producer Aida Batlle, we are proud to have offered this coffee for 11 years. It is an extremely complex and balanced cup.

BLENDS

Circus Dog Espresso | \$16

Cacao, Walnut, Black Cherry

2nd place winner of "America's Best Espresso" in 2013, a blend of arabica coffees with a uniquely viscous and rich crema.

Dog House | \$17

Warming Spices, Blackberry and Dark Chocolate

An heirloom varietal washed processed coffee. Our signature house blend of Central and South American coffees roasted in two styles for a well balanced cup.

RockIt Dawg Espresso | \$18

Strawberry, Key Lime, Semi-Sweet Chocolate

Our newest espresso blend made with washed process South American and natural process Colombian coffee. Full-bodied and clean with a sweetness that shines through from the natural coffee. Rockit Dawg also makes great drip or pour-over coffee.

Witches Brew | \$18

Marzipan, Dark Chocolate, Vanilla Finish

The product of serendipitously mixing two different green coffee beans in our roaster. Made with a seasonal blend of Indian, Central American, and South American coffees.

French Roast Ethiopia Sulladjah | \$17

Smokey, Pine, Baker's Chocolate

For this French Roast, Coffee Labs has chosen Ethiopia Sulladjah. This coffee is an exceptionally complex coffee from the Limmu region. "Sulladjah" is the name that was given to the highest part of the farm at around 2,200 masl.

Bueller...? Bueller...? | \$17

Baker's Chocolate, Currant, Cream

"Coffee moves pretty fast. If you don't stop and look around once in a while, you could miss it."

Presenting our latest coffee blend—a medium-dark roast crafted by combining two of our Ethiopian selects with our Burundi Giku. This unique blend is sourced from a selection of natural, honey, and washed processed African coffees.

AFRICA

Ethiopia "Sulladjah" Abana Estate Washed Process | \$22

Lemon, Peanut, White Pepper

Our third year relationship coffee with Abana Estate farm. This coffee is an exceptionally complex coffee from the Limmu region. "Sulladjah" is the name that was given to the highest part of the farm at around 2,200 masl.

Burundi Giku 3 Anaerobic Honey Process | \$22

Macadamia Nut, Baker's Chocolate, Dried Apricot

This is the first year of naturally processed micro-lots from Giku hill, on the fringes of the Kibira Forest. During the natural process, coffee cherries are floated and hand-sorted, then taken straight to the drying tables. The whole coffee cherry spends about thirty days drying in its skin, reaching the desired 10.5% moisture level.

Burundi Mikuba 5 Washed Process | \$22

Lime, Dark Chocolate, Raspberry

Mikuba Hill is flanked by the deep Ruvubu river and is a stone's throw away from Heza Washing Station, built by Long Miles Coffee in 2014. Canopies of banana trees are planted alongside coffee, creating a cooler environment for the coffee to grow in.

PACIFIC ISLANDS

Papua New Guinea Kinmuga Natural Process | \$25

Blueberry, Cinnamon, Baker's Chocolate

Sourced from the South Waghi Valley in Jiwaka Province, also known as "The food bowl of PNG" for its fertile volcanic soils, this coffee is produced by a network of regional smallholders and naturally processed in an eco-friendly manner.

CENTRAL AMERICA

El Salvador Santa Rosa Honey P76 | \$24

Milk Chocolate, Yellow Bell Pepper, Oak

This pacamara varietal and relationship coffee is from Jorge Rivera, owner of Santa Rosa Farms. The effort he puts into his crop is evident in every single cup.

El Salvador Santa Rosa Washed Process | \$20

Pecan, Lemon, Butter

From farmer Jorge Rivera of Santa Rosa Farms, this is an easy drinking cup with a lot of nuanced complexity, that becomes more pronounced with each successive sip.

Guatemala Finca Nueva Armenia, Lot 2 | \$26

Strawberry, Lime, Milk Chocolate

It is Coffee Labs' 2nd year working together with farmer, Antonio Recinos Leonardo! Located in the region of La Libertad, Finca Nueva Armenia is bird-friendly certified and organic coffee certified. This coffee goes through 96 hours in closed bins sundried African beds. It then takes 10-15 days of drying.

Guatemala Finca Nueva Armenia, Blend #4 | \$26

Lemon, Peanut, Mint

It is Coffee Labs' 2nd year working together with farmer, Antonio Recinos Leonardo! Located in the region of La Libertad, Finca Nueva Armenia is bird-friendly certified and organic coffee certified. This coffee goes through 96 hours in closed bins sundried African beds. It then takes 10-15 days of drying.

Nicaragua Herrera Cold Brew | \$18

Milk Chocolate, Walnut, Bright Finish

Roasted specifically to yield the perfect Cold Brew! We use this washed process blend in the shop.

Nicaragua Finca La Cascada | \$19

Butterscotch, Milk Chocolate, Caramel

One of our relationship coffees, Nicaragua Finca La Cascada is named for a beautiful waterfall on the farm where it is grown. Farmer Don Cesar's techniques of pruning, shade control and precise picking bring us back year after year to purchase his crop.

Nicaragua Finca Fila Quemada | \$19

Toffee, Lemon, Walnut

A relationship coffee meticulously harvested at a high elevation, this fully washed and carefully quality controlled coffee comes from previously war torn area of Nicaragua.

DECAFS

MADE WITH 100% CHEMICAL FREE WATER PROCESS

Decaf Brazil Royal Select | \$16.75

Smooth Creamy Chocolate, Low Acid

We use this coffee for our decaf espresso because of its rich, creamy quality. Ideal for home espresso makers.

Decaf Colombia Royal Select | \$16.75

Toasted Walnut, Bakers Chocolate, Sweet Cream

Coffee Labs Roasters roasts only 100% water processed decaf coffee. This guarantees you a great tasting decaf with absolutely no chemicals and no caffeine.