

UN-FLAVORED COFFEE PRICES BY THE POUND

BREAKFAST BLEND: A great eye opener!
A medium bodied morning blend of South and Central American coffees, with our famous French roast added for a morning twist. Smooth & wonderful!
1lb \$13.50 ½lb \$6.75 ¼lb \$3.50

COLOMBIAN POPOYAN: Grown in the Andes Mountains, this coffee in the cup possesses nice snappy acidity, rich flavor and aroma and finishes with a big strong body. An outstanding classic!
1lb \$12.50 ½lb \$6.25 ¼lb \$3.25
Decaf: 1lb \$14.50 ½lb \$7.25 ¼lb \$3.75

COSTA RICAN TARRAZU: This coffee comes from the region south of San Jose known as the Tarrazu region. This coffee is prized for its high acidity, excellent body and full complex flavor.
1lb \$14.00 ½lb \$7.00 ¼lb \$3.50

ETHIOPIAN YIRGACHEFFE: This exquisite jewel from Ethiopia rates among the worlds best. This washed coffee produces a smooth and balanced cup, with excellent aroma. The medium body and delicate acidity is brought together with a creamy, buttery flavor profile.
1lb \$14.50 ½lb \$7.25 ¼lb \$3.75

FAMILIAR GROUNDS SPECIALTY BLEND: One of our most popular blends, providing the deep flavor and richness created by combining African, Indonesian and French Roast coffees.
1lb \$14.50 ½lb \$7.25 ¼lb \$3.75
Decaf: 1lb \$16.50 ½lb \$8.25 ¼lb \$4.25

FRENCH ROAST: Our own unique blend of beans roasted to a dark reddish brown color creating a shiny coat of oil on the surface of the bean. This roast is used for making a light espresso, for blending with other roasts, and as an extra strong after dinner coffee.
1lb \$13.50 ½lb \$6.75 ¼lb \$3.50
Decaf: 1lb \$15.50 ½lb \$7.75 ¼lb \$4.00

GUATEMALAN COBAN: It starts with a rich fruity aroma, strong spicy chocolate notes and a vibrant, yet smooth body.
1lb \$11.95 ½lb \$6.00 ¼lb \$3.00

HOLIDAY MAGIC BLEND: Combination of wild and rich African coffees, snappy and sweet Central American coffees. Finishes with a touch of Café roasted Guatemalan.
1lb \$12.95 ½lb \$6.50 ¼lb \$3.25

ITALIAN DARK BLEND: This classic Italian roast uses 100% Colombian beans roasted to a very dark brown black which brings a natural shine to the bean. Ideal for making espresso and espresso based drinks – low acidity
1lb \$12.50 ½lb \$6.25 ¼lb \$3.25
Decaf: 1lb \$14.50 ½lb \$7.25 ¼lb \$3.75

MEXICO SIERRA: Flashy brew with aromas of black licorice, red grape and a touch of citrus. Nuances of wild raspberry, cotton candy, and other sweet berries.
1lb \$14.50 ½ lb \$7.25 ¼ lb \$3.75
Decaf: 1lb \$16.50 ½lb \$8.25 ¼lb \$4.25

PAPUA NEW GUINEA: A heavy smoothness in the body supports a unique array of flavor nuances
1lb \$14.50 ½ lb \$7.25 ¼ lb \$3.75

REBELLION BLEND: This dark roasted blend of coffees from Sumatra, Mexico and Guatemala will please the most discerning of palates. Full of body and snap, yet remarkably smooth. This coffee is great as an espresso or as a drip coffee.
1lb \$14.50 ½ lb \$7.25 ¼ lb \$3.75
Decaf: 1lb \$16.50 ½lb \$8.25 ¼lb \$4.25

SUMATRA MANDHELING: From the central part of northern Sumatra, one of the Indonesian islands, comes this wonderful, very intense coffee. In the cup this coffee possesses a heavy, full body, and a concentrated spicy, earthy, and robust taste with an herbal aroma, all with virtually no acidity.
1lb \$16.50 ½ lb \$8.25 ¼lb \$4.25
Decaf: 1lb \$18.50 ½lb \$9.25 ¼lb \$4.75
Dark: 1lb \$16.50 ½ lb \$8.25 ¼lb \$4.25

WOLF RIVER MUDD: Thick, round and punchy. Spicy nose of black pepper, red curry and nutmeg with a touch of graham cracker.
1lb \$14.50 ½ lb \$7.25 ¼ lb \$3.75