

Single Origin Coffees



Guatemala ~ SHB EP

FC roast - heavy body, medium acidity, notes of dark fruit and florals



Colombia ~ Supremo SHG

Medium roast - Even body, high acidity, well balanced earthy.



Ethiopia ~ Yrgacheffe

Dark Roast - Deep body, low acidity with notes of chocolate and dark fruit



Sumatra

A Pacific Island bean roasted dark. This is a bold earthy coffee favored by those with a distinctive palate



Specialty Blends



Cottonwood Blend

A balanced blend of Colombian Supremo and Brazilian coffees. A high acidity light bodied medium roast for a perfect drip coffee anyone will love



Birch Blend

A decadent blend of Central American coffees roasted light to medium for a vibrant bouquet of citrus and florals. This blend doubles as a modern espresso and excellent breakfast coffee



Tamarack Blend

Smooth low acidity dark roast blended to create drip coffee that achieves full flavor without an overpowering after taste.



Aspen Blend

A blend of FC+ and dark roasts that come together with a heavy chocolaty finish. Traditional espresso or french press recommended



Flavored Coffees

Our fresh roasted Colombian coffee enhanced with natural flavors and extracts



Huckleberry

Lemon



Peppermint

Vanilla



Certified Made with Organic Ingredients



Unsweetened Chai Tea:

25 Servings per box



Sweetened Chai Tea:

10 servings per box



Hollander Hot Chocolate:

6 - 45 gram packets

