

common grounds

CAFÉ • LOUNGE • ROASTERY

COFFEE FLAVOR DESCRIPTIONS

Ethiopia

Light Roast | Flavor Profile: Citrus, Chocolate, White Grape, Spice

Description: Rainforest Alliance Certified (IP), and Organic certified, this coffee is from the Keffa, Limmu region of Ethiopia, a washed processed single origin bean. The medium-body, light-roast Ethiopian coffee will offer a crisp and clean finish, making it refreshing and easy to drink.

Brazil Espresso

- Dark Roast | Flavor Profile: Chocolate, Almond, Toffee, Dried Fruits

- Description: Our Brazil Espresso boasts a rich body, sweetness with balance, and good moderate to mild acidity. Bold for espresso on its own yet delicate for a latte. Featuring a blend of pulped-natural and traditional natural-processed coffee.

Colombia Dulima

- Medium Roast | Flavor Profile: Chocolate, Citrus, Red Fruits

- Description: This Colombian coffee is grown and carefully hand-picked in the Central and South Hulia region to maintain its renowned well-balanced flavor. It goes through a washed process making it perfect for your daily cup of coffee at any time.

Eternal Blend

- Origin: Colombia & Ethiopia

- Medium Roast | Flavor Profile: A harmonious blend that combines the rich chocolate and red fruits of Colombian beans with the citrus and spice notes of Ethiopian coffee. This blend is well-balanced and aromatic, offering a dynamic and enjoyable cup.

Trinity Blend

- Origin: Colombia, Ethiopia, & Brazil

- Medium Roast | Flavor Profile: This blend brings together the best of three regions: the chocolate and red fruits of Colombia, the citrus and spice of Ethiopia, and the chocolate, almond, and toffee of Brazil. The result is a complex and multi-layered coffee experience: rich and sweet with a lively kick, and a creamy, nutty undertone. Each sip reveals new nuances, making it a truly engaging and enjoyable coffee experience.

Sorelle Blend

- Origin: Colombia & Brazil

- Medium Roast | Flavor Profile: This blend harmonizes the distinct flavors of Colombian and Brazilian beans. Colombian coffee adds deep chocolate richness and a lively citrus brightness, while Brazilian beans bring a smooth, nutty sweetness with notes of almond and toffee. The result is a perfectly balanced, satisfying cup with layers of flavor that unfold with each sip.