

# Common Grounds

CAFÉ & ROASTERY

## WHOLESALE MENU

### BRAZIL ESPRESSO

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

Origin | Sul De Minas, Minas Gerais, Brazil

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

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

Origin | Popayán, Cauca, Columbia

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.

### BRAZIL ESPRESSO DECAF

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

Origin | Sul De Minas, Minas Gerais, Brazil

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.

### ETHIOPIA

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

Origin | Yiragacheffe Gedeb, Worka Sakaro, Ethiopia

Description:

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

BAG SIZES AVAILABLE

12oz | 2lbs | 5lbs