



INDONESIAN VARIETALS 4

Sumatra Mandheling	\$14.75
earthy aroma, velvety body, pronounced but gentle acidity. malty undertones. full city roast.	
Sulawesi Extra Fancy Toraja	\$15.00
spicy aroma. medium-bodied and brightly acid. full city roast.	
New Guinea Purosa	\$15.00
earthy aroma, full body. slightly tart finish with molasses undertones. french roast.	
Java Kayumas Estate	\$15.00
deep, sweet aroma. heavy body with delicate acidity. very distinctive flavor. full city roast.	

AMERICAN VARIETALS 6

Peru	\$14.00
soft spicy aroma. a light-bodied, sweet and earthy cup with very gentle acidity. full city roast.	
El Salvador	\$14.50
this coffee was legendary in the 19th century. the original plantation has been restored by descendants of its founders.	
Guatemala Antigua	\$15.00
medium body and pronounced acidity with a smokey twist. most distinctive. full city roast	
Costa Rica S.h.b. Tarazzu	\$14.50
a perfectly balanced varietal. beautifully fragrant. full body and strong acidity. french roast.	
Colombia Supremo Medellia	\$14.25
a classic. soft, spicy aroma. medium body balanced with pleasant acidity.	
Brazil Vista Alegre Estate	\$14.00
a gentle cup with a sweet aroma. medium body with chocolate undertones. full city roast.	

SIGNATURE BLENDS 6

Van Winkle Blend	\$16.00
this was originally the house blend at the half moon cafe that we started before the american revolution in the hudson river valley town of olive, new york.	
Arabian Mocca Java	\$16.50
another family treasure, this blend is legacy from the age when dutch traders ruled the seas.	

Misha's Daily	\$15.00
this is our house espresso blend.	
Route 66 Blend	\$15.00
who says you cant go home again? this blend will take you coast to coast, and fast.	
Caravan Blend	\$15.00
the secret of the whirling desrvishes, this blend has been in our family since the time of the crusades.	
Earl's Private Stock	\$16.00
this is the decaffeinated blend that we brew in our store every day. new customers still double check us on it because it has too much flavor for decaf.	
AFRICAN VARIETALS 6	
Yemen Mocca Matari	\$17.50
very sharp, smokey aroma. medium-bodied cup with very smokey flavor and pronounced tanginess. french roast.	
Zimbabwe	\$14.50
pungent, smokey aroma. full-bodied and richly acid. french roast.	
Tanzania Peaberry	\$14.50
rich, earthy aroma. medium-bodied soft coffee. earthy flavor nuances. full city roast.	
Ethiopia Yrgacheff	\$15.00
one to brew when ex-patriots visit. piquant, gamey aroma. medium body and light acidity. full city roast.	
Ethopia Longberry Harrar	\$15.00
this coffee is the center of a cult among our customers. gamey aroma. light body and strong acidity. french roast.	
Kenya Aa Nyeri	\$16.25
brisk, spicy aroma, very full-bodied and tartly acid. clove undertones. full city roast.	