

LE MENU DE MOSCHETTI

Ethiopia Queen City Harrar

AFRICAN COFFEE – LIGHT ROAST – HIGH ACIDITY – MEDIUM BODY
STRONG NOTES OF CHERRY, BLUEBERRY AND VANILLA WITH A HEAVY,
FRUITY OVERTONE AND BIG WINEY FINISH.

Kona Blend

COFFEE BLEND – LIGHT ROAST – MEDIUM LOW ACIDITY – MEDIUM BODY
A RICH, ROUND, BALANCED CUP WITH AN EARTHY, COMPLEX FINISH. THIS IS OUR
ONLY COFFEE GROWN UNDER UNITED STATES FDA REGULATIONS IN THE VOLCANIC
SOIL OF HAWAI'I ISLAND. THESE REGULATIONS ENSURE CONSISTENT QUALITY IN THE
BEANS WHICH MEANS A CUP OF COFFEE YOU CAN COUNT ON.

Brazil

SOUTH AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – MEDIUM BODY
SWEET, MILD WITH A LIGHTLY ACIDIC FINISH.

Excellent with food!

Costa Rica

CENTRAL AMERICAN COFFEE – LIGHT ROAST – HIGHER ACIDITY – MEDIUM BODY
BRIGHT CITRUS AND FRUITY NOTES WITH A LIGHTLY ACIDIC, BRIGHT FINISH.

Las Mujeres Campesinas de Guyata

SOUTH AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – LIGHTER BODY
NUTTY, DARK CHOCOLATE NOTES WITH A CLEAN, LIGHT FINISH.

*This roast is a tribute to the women of Guyata who took fate into their own
hands and started a co-op to improve the lives of their families and neighbors.*

Flores Bajawa

INDONESIAN COFFEE – MEDIUM ROAST – LOW ACIDITY – BIGGER BODY
CLEAN CUP WITH BIGGER BODY, SLIGHT EARTHINESS AND A CLEAN FINISH.

Guatemala Coban

CENTRAL AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – MEDIUM BODY
NUTTY WITH DARK CHOCOLATE NOTES, THIS IS A BUTTER CUP WITH A RICH FINISH.

Great with food!

House Blend

COFFEE BLEND – MEDIUM ROAST – LOW ACIDITY – GOOD BODY
CHOCOLATEY AND NUTTY, A VERY BALANCED CUP. SIMILAR TO THE FRENCH ROAST BUT LIGHTER IN BODY AS WELL AS ROAST

Panama

CENTRAL AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – MEDIUM BODY
DARK CHOCOLATE AND NUTTY FLAVOR WITH A RICH AND COMPLEX FINISH

Melange a Trois

“MIX OF THREE” – MEDIUM-DARK ROAST – MEDIUM-LOW ACIDITY – BIGGER BODY
DARK ROAST SUMATRA, MEDIUM ROAST COSTA RICA AND LIGHT ROAST ETHIOPIA BLEND TOGETHER FOR A COMPLEX CUP WITH FRUITY, CHOCOLATE NOTES AND ACIDITY ON FINISH.

Mexico Fair Trade, Organic

MEXICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – MEDIUM BODY
DARK CHOCOLATE AND NUTTY WITH A SLIGHTLY CLEAN, CITRUS FINISH

Peru Fair Trade, Organic

SOUTH AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – SUBSTANTIAL BODY
DARK CHOCOLATE AND NUTTY WITH A CLEAN FINISH.

Rwanda

AFRICAN COFFEE – MEDIUM ROAST – MEDIUM-HIGH ACIDITY – MEDIUM BODY
MILD AND ROUND WITH AN EARTHY, COMPLEX FINISH – A MORE BALANCED AFRICAN COFFEE.

French Roast

COFFEE BLEND – MEDIUM DARK ROAST – LOW ACIDITY – BIG BODY
A CLASSIC, BALANCED CUP WITH BIG BODY AND NICE BALANCED FINISH.

Mokha Java

COFFEE BLEND – MEDIUM DARK ROAST – MEDIUM ACIDITY – BIG BODY
AFRICAN AND INDONESIAN COFFEES BLEND TOGETHER FOR A CHOCOLATEY CUP WITH FRUITY NOTES AND ACIDIC FINISH.

Sumatra Gayo Mountain

INDONESIAN COFFEE – DARK ROAST – LOWEST ACIDITY – BIG BODY
EARTHY FLAVOR, ALMOST SYRUPY, WITH A HINT OF SWEETNESS ON AN EARTHY FINISH.

Madagascar

AFRICAN COFFEE – DARK ROAST – MEDIUM ACIDITY – BIG BODY
OUR ONLY “ROBUSTA” VARIETAL, LOTS OF CAFFEINE, BIG BOLD FLAVOR

Holiday Blend

COFFEE BLEND – DARK ROAST – LOW ACIDITY – NICE BODY
CHOCOLATEY AND NUTTY NOTES WITH A NICE, BALANCED, YET COMPLEX FINISH.

Noir Naturel

COFFEE BLEND – DARKEST ROAST – VERY LOW ACIDITY – BIG BODY
BIG, DARK, COMPLEX FLAVOR WITH A MULTI-FACETED AND COMPLEX FINISH

Decaf Sumatra

INDONESIAN COFFEE – DARK ROAST – LOWEST ACIDITY – BIG BODY
EARTHY FLAVOR, ALMOST SYRUPY, WITH A HINT OF SWEETNESS ON AN EARTHY FINISH – AND
NO CAFFEINE!

Decaf House Blend

COFFEE BLEND – MEDIUM ROAST – LOW ACIDITY – GOOD BODY
CHOCOLATEY AND NUTTY, A VERY BALANCED CUP.
GREAT TO MIX WITH YOUR FAVORITE ROAST FOR A HALF-CAFF DELIGHT!

BRAZIL FLORESTA BIODYNAMIC ADEODATO

**SOUTH AMERICAN COFFEE - LIGHT ROAST – MEDIUM ACIDITY – MEDIUM BODY
SWEET WITH A LIGHTLY ACIDIC FINISH**

ETHIOPIA AMARO GAYO

**AFRICAN COFFEE – LIGHT ROAST – HIGH ACIDITY – MEDIUM BODY
APRICOT, DARK CHOCOLATE AND HONEY NOTES WITH A WINEY, CITRUS FINISH AND FRUITY OVERTONES.
MOST BALANCED OF THE ETHIOPIAN ROASTS.**

ETHIOPIA SIDAMO ADEM CHILCHO

**AFRICAN COFFEE – LIGHT ROAST – HIGH ACIDITY – MEDIUM BODY
APRICOT, DARK CHOCOLATE AND HONEY NOTES WITH A WINEY, CITRUS FINISH AND FRUITY OVERTONES.**

COLOMBIA SUPREMA

**SOUTH AMERICAN COFFEE – LIGHT ROAST – REDUCED ACIDITY – MEDIUM BODY
SLIGHTLY SWEET WITH NOTES OF JAMMY FRUIT, RICHER THAN MOST COLOMBIAN COFFEES
WITH A LIGHTLY ACIDIC FINISH.**

HONDURAS

CENTRAL AMERICAN COFFEE – MEDIUM ROAST – MEDIUM ACIDITY – MEDIUM BODY
NUTTY, DARK CHOCOLATE NOTES WITH A BUTTERY RICH FINISH.

KENYA KIAMBU FACTORY

AFRICAN COFFEE – MEDIUM ROAST – HIGH ACIDITY – MEDIUM BODY
SUBTLE CHOCOLATE FLAVOR WITH A BRIGHT, COMPLEX, LEMONY FINISH

RED SEA

COFFEE BLEND – MEDIUM ROAST – SLIGHT ACIDITY – BIGGER BODY

OBAMA BLEND

COFFEE BLEND – MEDIUM ROAST – MEDIUM ACIDITY – BIGGER BODY
A CHOCLATEY, NUTTY, EARTHY BLEND OF KONA, KENYA AND SUMATRA

SULAWESI

INDONESIAN COFFEE – MEDIUM DARK ROAST – LOW ACIDITY – BIG BODY
CLEAN AND SPICY WITH A BRIGHT FINISH

PAPUA NEW GUINEA

INDONESIAN COFFEE – MEDIUM DARK ROAST – MEDIUM LOW ACIDITY – BIG BODY
CHOCOLATE, NUT AND FRUITY NOTES WITH A LIGHT, BRIGHT, FINISH