



STOLEN SUN PRESENTS: THE ROASTERY

SINGLE ORIGIN POUR OVERS ☕☕☕

We source and hand-select amazing coffees from around the globe to feature on our Seraphim Pour Over machine. The coffees are roasted with this brew method specifically in mind. Once roasted, each brew is dialed in to bring out the fullest potential of the bean. This is where craft meets technology.

Barrel Aged: Finca El Retiro - Antioquia Colombia

Our friends at Revivalist Gin shared another oak barrel with us. This one started as a red wine Syrah barrel then finished with their winter gin. To this we added one of our favorite green coffees from Gustavo De Jesus Rivera grown at his beautiful family farm in Colombia 2000masl. We then painstakingly cared for this barrel for 2 months. The end result is an amazing sweet coffee filled with notes of red fruit, citrus, oak, botanicals, and sweet liquor. A one-of-a-kind collaboration of spirits and coffee.

14oz Pour Over 7.00

8oz Fresh Roast Bag 18.00

🦄 UNICORN TEARS: Costa Rica Yellow Honey - Cumbres Del Poas

This family run micro mill is in beautiful Sabanillia, Costa Rica. Dona Francisca and her husband Oscar Chacon are 3rd generation coffee producers that have elevated coffee to the next level. They are pioneers and masters of high-quality honey processed coffees. These coffees lie somewhere between natural and washed coffees utilizing bits of each process to create a green coffee that is one of a kind. The "yellow" signifies the duration of time spent on the drying beds. We develop this lightly to maintain the integrity of the fruit and give the best possible cup of this coffee. Expect a sweet, syrupy coffee with an amazing citrus and tropical acidity. A delicious coffee start to finish.

14oz Pour Over 5.00

10oz Fresh Roast Bag 12.00

🦄 UNICORN TEARS: Ethiopia Natural Yirgacheffe G1 Biloya

The Yirgacheffe region of Ethiopia is famous for some of the most amazing natural process coffees. This process brings out insane fruity and floral characteristics not found in many regions. Roasted lightly brings out incredible blueberry, raspberry, tropical fruits and floral notes. Super sweet with spectacular acidity. This coffee IS Amazing Arabica.

14oz Pour Over 5.00

10oz Fresh Roast Bag 12.00

****Decaf** EA Sugarcane Process Colombia Risarada La Celia**

This micro lot is from the mountains in the Risarada coffee region 4800-5900 ftasl. An excellent example of a sweet Colombian coffee with notes of honey, red fruit, and milk chocolate. This decaf process utilizes a naturally occurring compound derived from the fermentation of sugarcane to extract the caffeine.

14oz Pour Over 5.00

8 oz Fresh Roast Bag 10.00

****Although we do our best to insure ZERO Caffeine, we can not guarantee ZERO Caffeine.**** A fine cup to START or END your day with.

SPECIALTY HOUSE ROASTED COFFEE

Traditionally brewed house blends of 100% Arabica coffee. We carefully select the finest Arabicas from around the globe and then roast to perfection. We typically have a Medium and Dark offering. Ask about our current selections.

House Medium Roast: SUNRISE BLEND

A blend of quality High-Grown Arabica to get your day moving. We blend 2 amazing coffees from the Antioquia Region of Colombia and from the Kirimiro region of Burundi. Open those sleepy eyes with sweet milk chocolate body, delicious acidity and notes of citrus and red fruit. A magical way to start your day.

16oz Cup 3.50
20oz Cup 4.00
12oz Fresh Roast Bag 12.00

House Dark Roast: HELLO DARKNESS

In this installment, we blend 2 amazing coffees from the Antioquia Region of Colombia and from the Kirimiro region of Burundi. We roast them to the brink of darkness to create a bold, complex brew sure to awaken the senses. Intense flavors of dark chocolate, black licorice and molasses create a big bodied and rich coffee sure to please even the pickiest of dark coffee lovers.

16oz Cup 3.50
20oz Cup 4.00
12oz Fresh Roast Bag 12.00

BAG OF BEANS

FARM DIRECT: Gustavo De Jesus Rivera Finca El Retiro

This was one of our first Farm Direct Micro-lots from a farm in Antioquia Colombia we visited prior to construction. This is Amazing Arabica and we are thrilled to have it back for our second year. Gustavo owns a beautiful farm over 2,200 masl where he and his family produce a small amount of meticulously cared for amazing Arabicas. We were lucky enough to break bread with his family and see his fermentation process first hand. This coffee has amazing notes of red fruit, blueberry, citrus and honey.

11 oz Fresh Roast Bag 12.00

BLAAZING BLENDS: My Morning Song

You party like a Rock Star at night. Why should the morning be any different? This Stout blend combines 2 amazing micro-lots. One from the Kenya Kaibu Factory and the other from one of our favorite farms Finca El Retiro in Antioquia Colombia.

11oz Fresh Roast Bag 12.00