

uncommon grounds

*

current offerings

AFRICAN

earthy, winy taste and bright acidity

Ethiopia Yirgachefe Oromia (FT/O)

**high acidity: earthy: winy finish*

Tanzania AA Hope Project (O)

**low acidity: smooth: lemon tones*

Uganda Bugisu (FT/O)

**high acidity: bright: lemon*

CENTRAL AMERICAN

bright, flavorful coffees

Partnership Coffee: COCAQUIL, Honduras

**fresh: bright: citrus tones*

Partnership Coffee: Finca Matala, El Salvador

**naturally organic*

Costa Rica La Amistad (O)

**medium acidity: smooth: earthy*

Nicaragua Segovia (FT/O)

**high acidity: tangy: sweet*

SOUTH AMERICAN

stong, heavy-bodied coffees with warm toasty flavors

Colombia Mesa de los Santos (O)

**low acidity: sweet: mellow*

Brazil Poco Fundo (FT/O)

**medium acidity: subtle: fruity*

INDONESIAN

low acidity, full-bodied dark roasts

Sumatra Mandheling Gayo Supreme (FT/O)

**low acidity: simple: bold*

Flores Bajawa Ngura (O)

**low acidity: smooth: chocolate tones*



UNCOMMON GROUNDS
coffee roasters saugatuck