



**Valentine**  
MILW.WI | COFFEE ROASTERS



**Bering Sea Blend**

Our signature blend of coffees sourced from Africa, Indonesia, and the Americas. Complex, balanced and agreeable; dark chocolate and roasted hazelnut aromas, a spicy earthiness, and hints of ripe berry fruit.



**Bali Kintamani**

Bali Karana Tirta is grown at 1200-1350 masl on the slopes of the active Mount Batur volcano, and wash-processed in nearby Ubud. Wonderfully rich and sweet redolent of chocolate, toffee, medjool date, and black cherry.



**Brazil Minas Gerais**

Traceable to quality-driven smallholder sitios surrounding the communities of Machado, Poco Fundo, and Campestre. Enjoy a classic natural process profile of milk & dark chocolate, cherry and roasted nut.



**Papua New Guinea**

Sourced from smallholder farms, this full-washed coffee is processed at the Kunjin mill in PNG's Western Highlands. Flavors of graham cracker and caramel apple follow aromas of cantaloupe and chamomile. A gentle Brandywine acidity balances the syrupy body for an overall smooth mouthfeel.



**Espresso Dolce**

Our blend is at once assertive in milk preparations yet delicate enough to stand alone. Layered and lively in the cup with a rich mahogany crema and sweet, enduring finish.



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**Colombia Monserrate**

An enticing washed Excelso from a small co-op in Columbia's southern Huila department. Floral, candied grape aromas, lively acidity balancing citrus, honeycomb and cocoa sweetness.



**Costa Rica Tarrazu**

Washed-process coffee sourced through CoopeTarrazu from smallholder farms in the Higueron community. Nougat and maple underscore top notes of lime zest and lemongrass.



**Guatemala Huehuetenango**

A blend of varietals farmed at over 2200 meters in the CODECH co-operative of northwestern Guatemala. Soft orange-citrus acidity and papaya sweetness gives way to a silky caramel & chocolate body and an exceptionally clean finish.



**Ethiopia Guji**

Natural process coffee from producers around Banko Michicha in the Kercha district of the Oromia region. Opulent flavors of papaya, sweet melon, and fruit punch highlight a creamy, milk chocolate finish.



**Royal Select Mayan Decaf**

100% chemical-free, water processed decaf. A satisfying blend of select beans from Central and South America. Complex and inviting, with rich chocolate, caramel and vanilla aromas (also used as decaf espresso)