



Retail Coffee Menu

Caffè Artigiano™ Private Reserve Espresso 1/2lb / 1lb
11.19 19.55

A Caffè Artigiano tradition, our signature espresso blend produces a rich and complex yet sweet espresso. Incredible notes of cocoa, sweet caramel, and subtle brown sugar finish. Wonderful on its own, excellent and powerful enough to punch through milk.

Caffè Artigiano™, Decaffeinated Private Reserve Espresso 11.50 19.75

Our own Private Reserve Espresso, decaffeinated at Swiss Water here in the Lower Mainland. Works great as filter coffee as well. You won't believe it's decaffeinated!

Caffè Artigiano™ Organic Espresso 11.50 19.75

Our Organic Espresso holds its own as a slightly smokier, nuttier, heavier espresso. Fazenda Camocim is one of the most unique organic coffee producers in Brazil. 43 of the farm's 300 hectares are used to produce biodynamic and organic certified coffees that rank among the cleanest and best sorted you can find in Brazil. Fazenda Camocim produces 100% pulped natural coffees, a method which doesn't consume very much water and can yield a very sweet and balanced espresso. Very unique and wonderful on its own or with milk.

Organic Italian Roast 11.50 19.75

Our flagship dark roast offers a different look at some of the best coffees we have available each season. Delicious dark chocolate notes are softened by a seductive buttery sweetness and accented with mild floral flavors. The finish is sweet, elegant, and crystal clean. The low acidity of this rich coffee is perfect for stove top espresso or as filter coffee.

El Gallo - Breakfast Blend 11.50 19.75

A balanced acidity and clean, juicy body are ideal, and the coffees that make up this blend yield both. This blend has a pleasant sparkle, hints of spice, and delicate fruit notes. El Gallo is medium-bodied and bright, with a superb smoothness that makes it a great morning brew.

Single Origin & Direct Trade Offerings

Organic, Los Delirios, Nicaragua *A Direct Trade Offering* 12.99 22.99

Elderflower, chamomile and orange blossom frame notes of citrus fruit, melon and rhubarb. As the cup cools, layers of complexity begin to emerge as notes of nougat, almond cookie and brown sugar.

La Tortuga, Honduras *A Direct Trade Offering* 12.99 22.99

Round and plush, the mouthfeel envelopes sunny notes of tamarind, dried mango and apricot puree. Towards the center, creamy dulce de leche emerges alongside a tropical acidity. The finish is pleasantly long, leaving you with a beautiful aftertaste of praline.

Exclusive to Caffè Artigiano

Matalapita, Finca Matalapa, El Salvador *A Direct Trade Offering* 13.99 24.99

Floral aromatics combine with honeyed notes and a buoyant mouthfeel. Expect flavors of white grape, sweet limes and tropical fruit to surface. The finish is perfectly times with a lasting resonance of cane sugar.

Caffè Artigiano