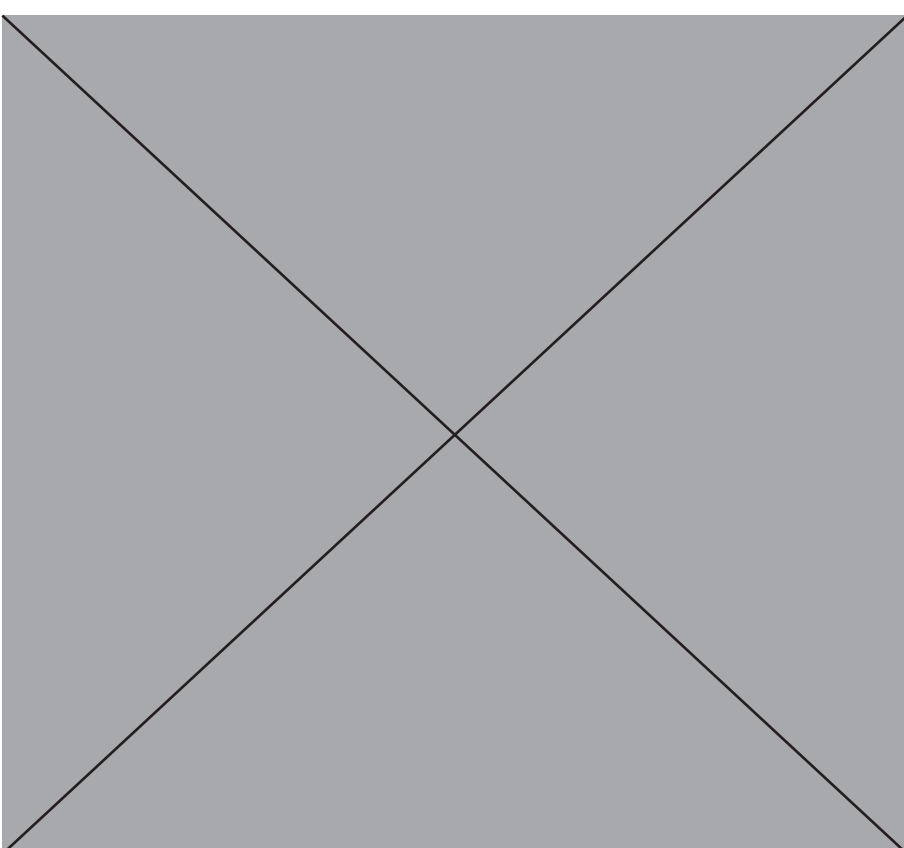


OUR PRODUCTS

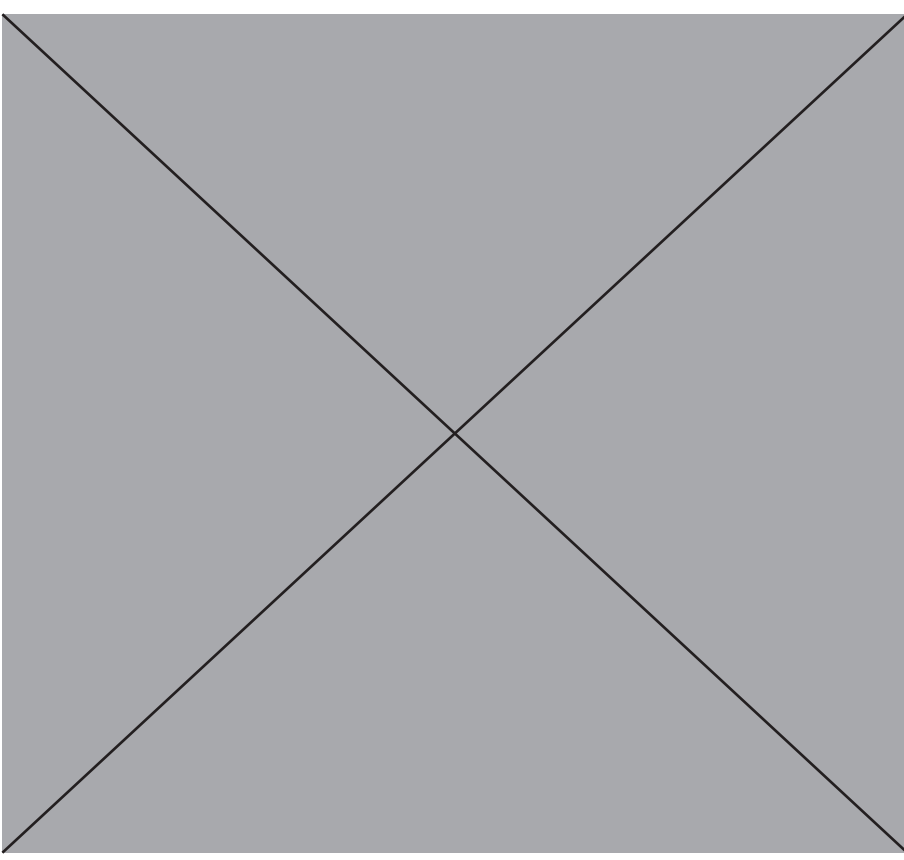
Finch House Blend



Hint of citrus, complemented by flavors of dark chocolate, peanut and light pepper notes.
Medium
Cajamarca & Moyobamba Regions, Peru

1lb \$17.95 + ADD TO CART

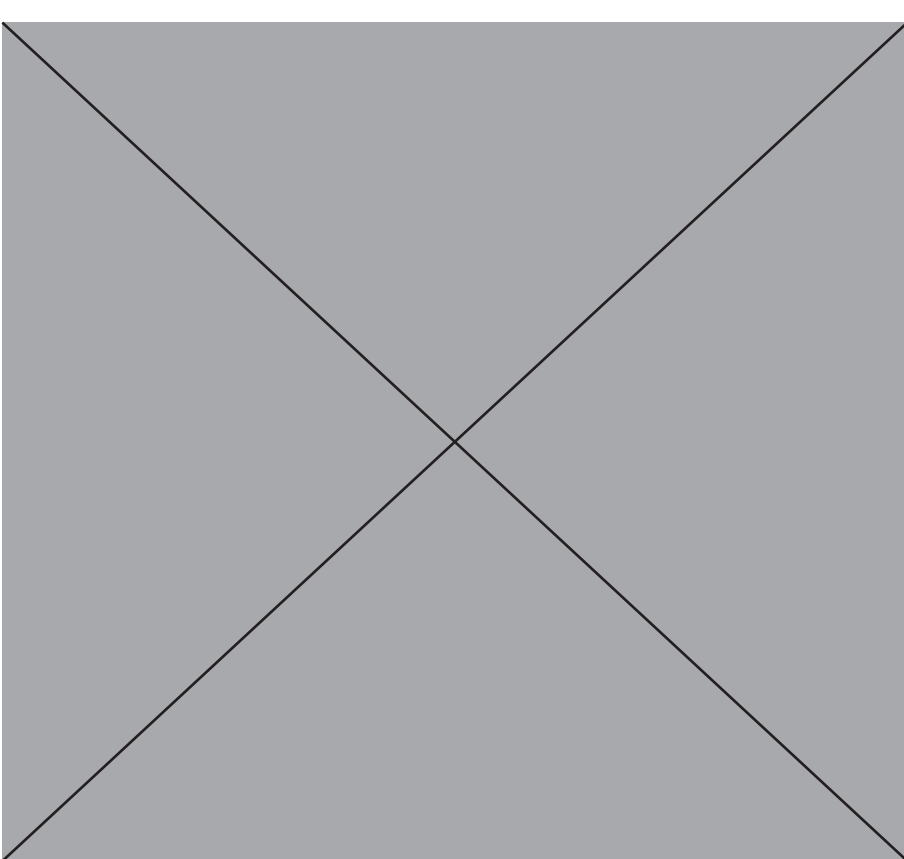
Sunrise



Light, fruity acidity which complements its fully nutty body and unique spicy tones.
Light
La Chiapas, Mexico

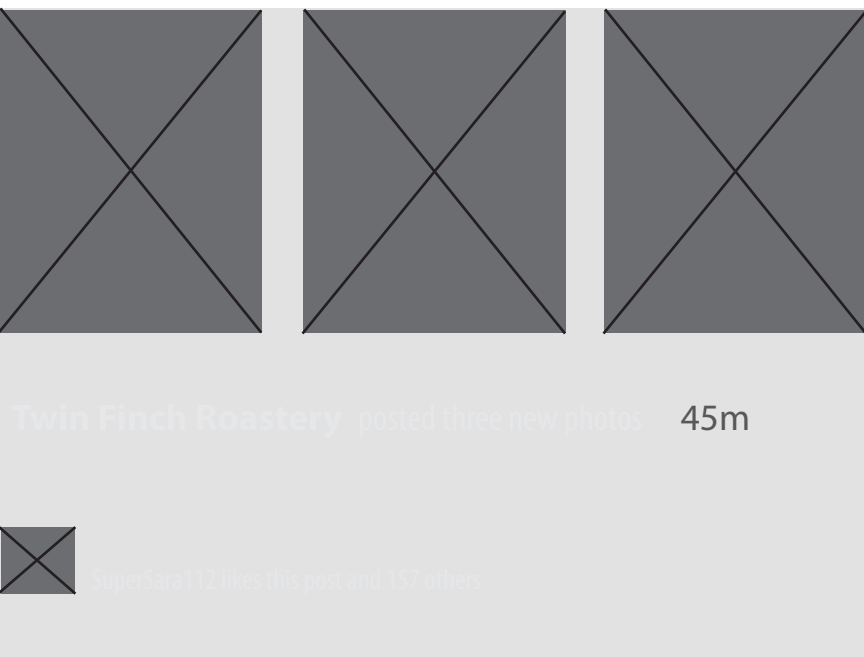
1lb \$17.95 + ADD TO CART

Evening Oak

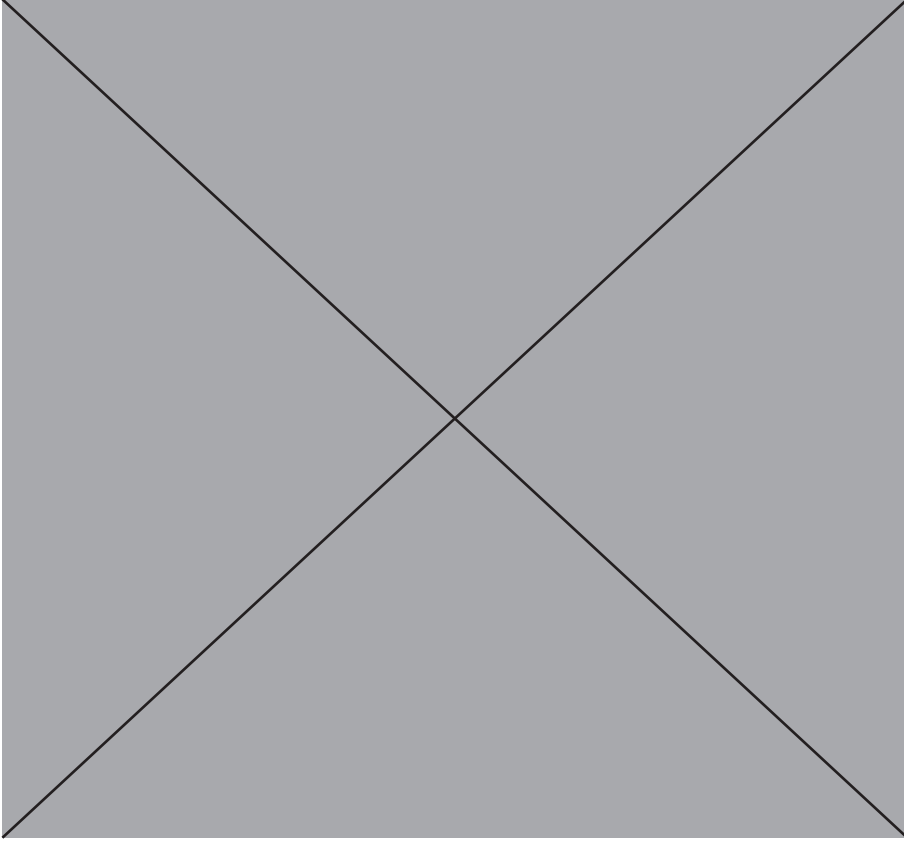


Our featured roast of the season. Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup.
Medium-Dark
Eastern Java, Indonesia

1lb \$17.95 + ADD TO CART



Midnight

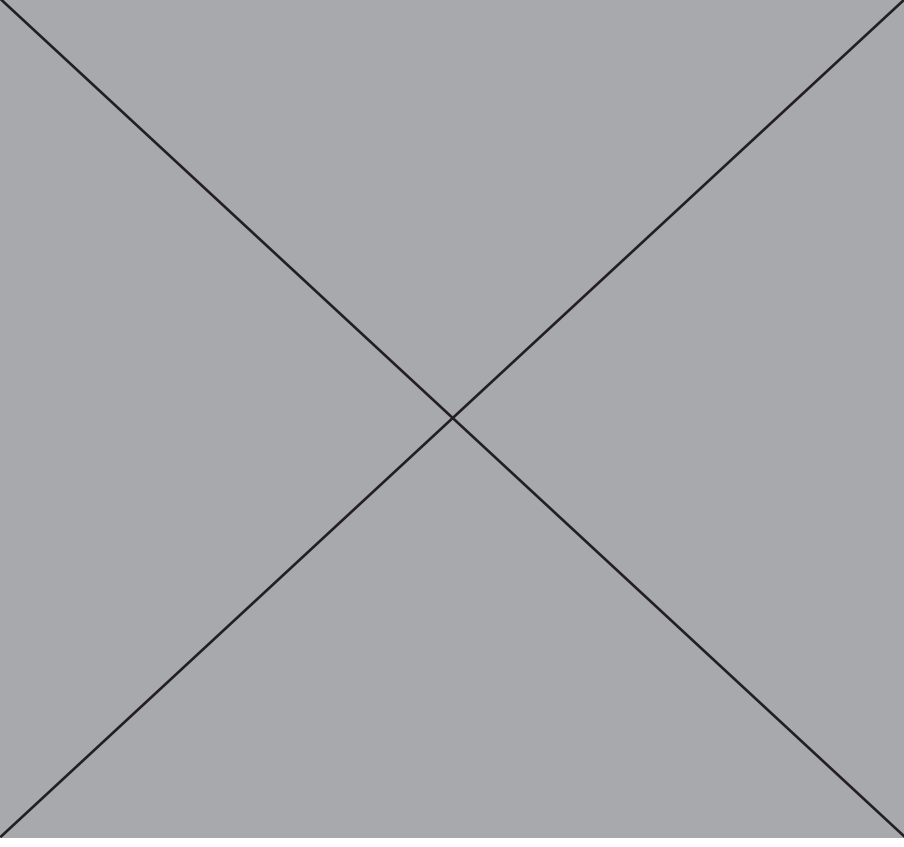


Roasted into second crack for a big, bold and dark cup. Beans display oil.
Dark
Latin America

1lb \$17.95 + ADD TO CART

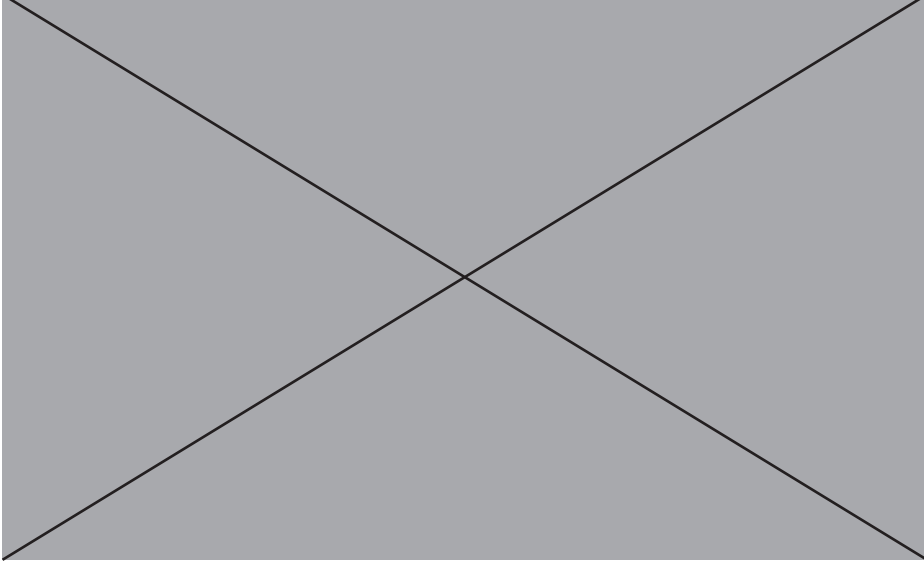


Espresso



Clean, a little roasty, sumptuous crema, unfussy, delicious.
Latin America, Africa, Indonesia

1lb \$17.95 + ADD TO CART



check out this article on how to brew the perfect cup
Our house blend was rated a 98 by coffeereview.com!

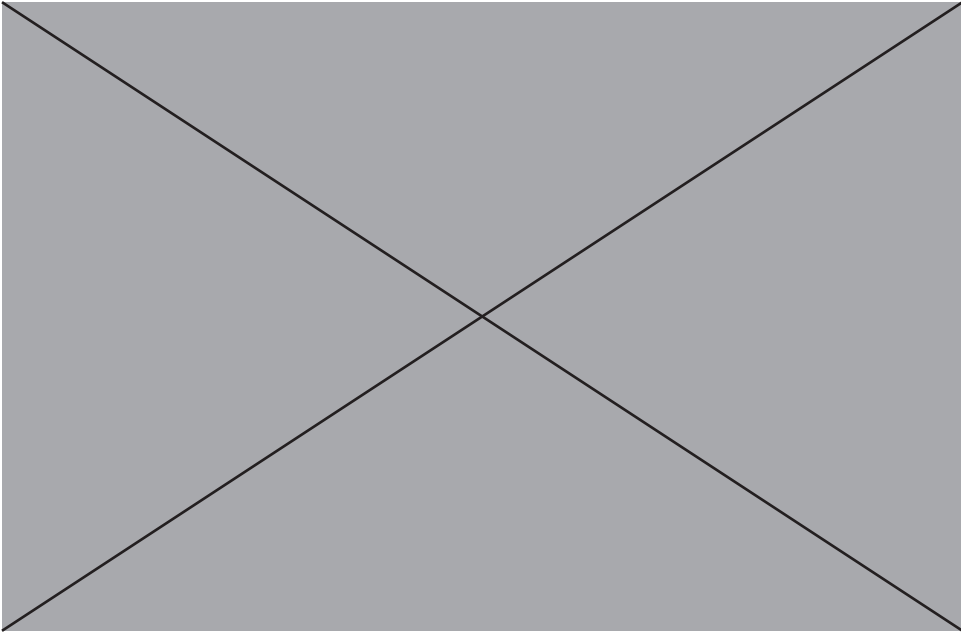
ABOUT US

Twin Finch Roastery is an authentic micro-roastery; small, dedicated, and highly focused on quality. We have a constantly evolving, hand picked selection of fine coffee origins and delicious blends engineered to help you brew a cafe-quality cup at home.

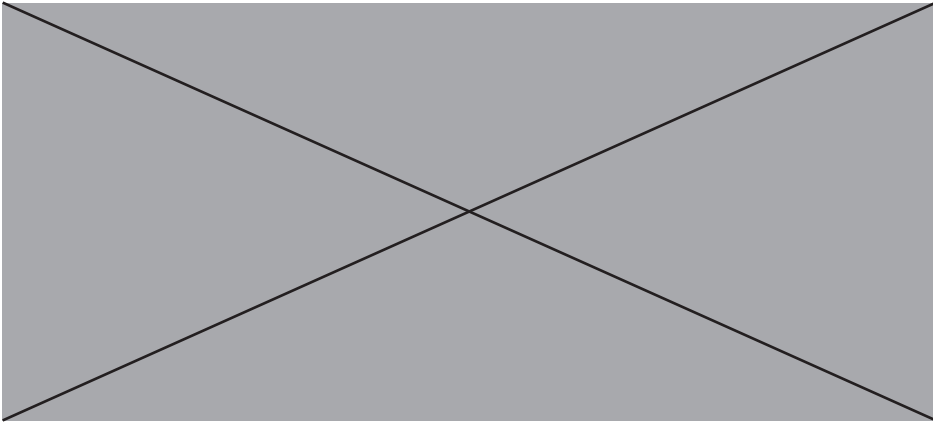
Our coffee is roasted in a hot air, refractory lined roaster with an extraordinary level of control. The significance of relying on a high volume of hot air to roast coffee beans can't be understated. Most small coffee roasters use a single stage burner which offers virtually no control during the roasting process. The refractory significantly reduces hot spots which can damage coffee beans and produces a much more even roasting environment.

Online orders usually ship quickly and arrive within three business days. We only ship the freshest coffee and your satisfaction is guaranteed. Our rotating, featured coffees are roasted on a more limited basis and your order may be held until the next time a batch hits the roaster. We only ship whole bean, but will grind for you in-store per request.

You can buy from us directly at our Seattle storefront located at 457 NW Market Street.



CONTACT US



email

insert comment here

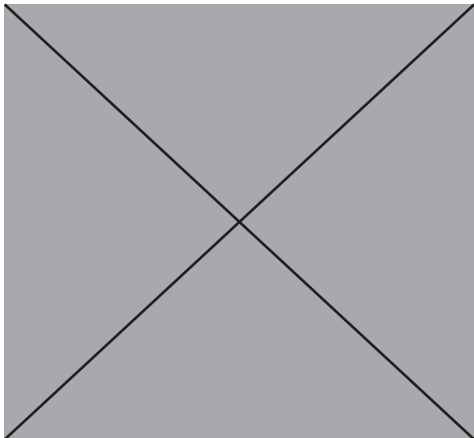
submit

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OUR PRODUCTS

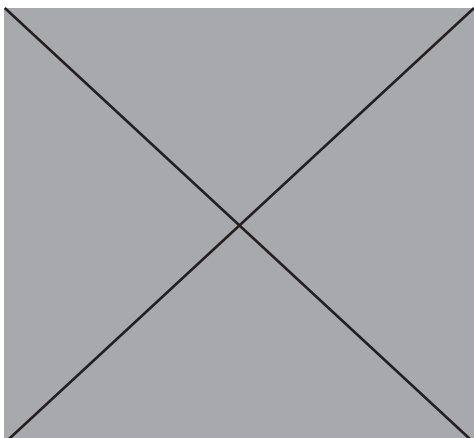
Finch House Blend



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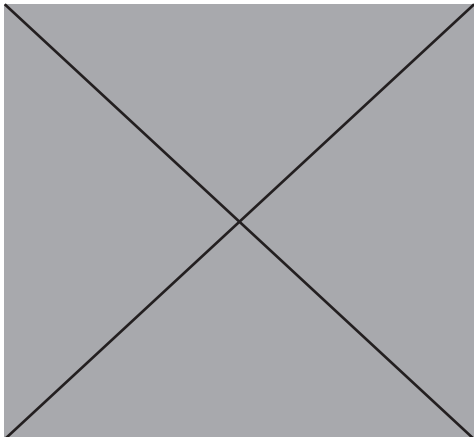
Sunrise



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La Chiapas, Mexico

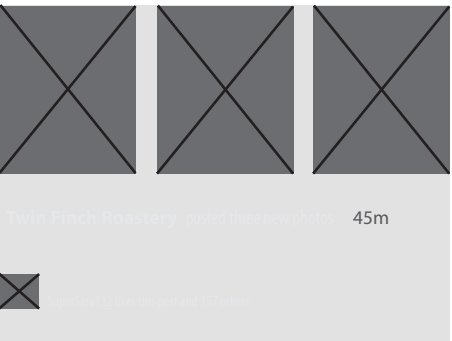
1lb \$17.95 + ADD TO CART

Evening Oak

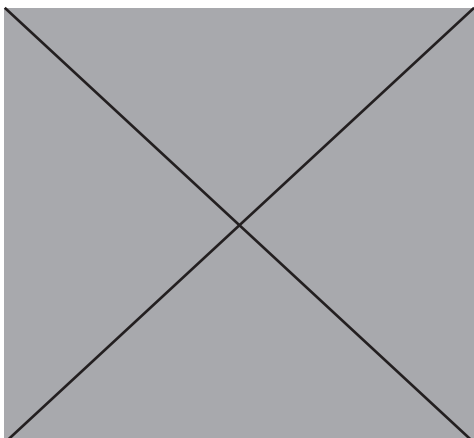


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Medium-Dark
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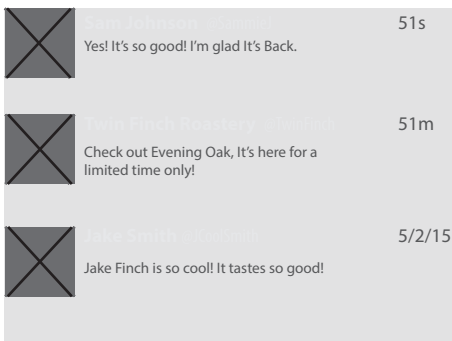


Midnight

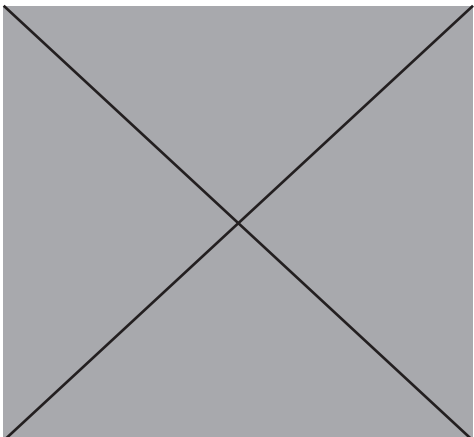


Roasted into second crack for a big, bold and dark cup. Beans display oil.
Dark
Latin America

1lb \$17.95 + ADD TO CART

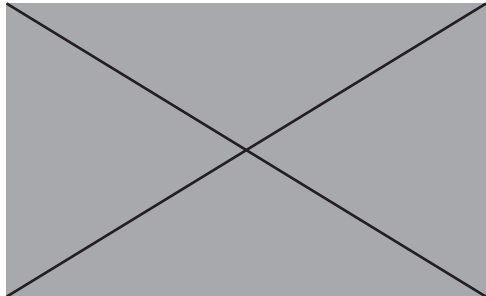


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Latin America, Africa, Indonesia

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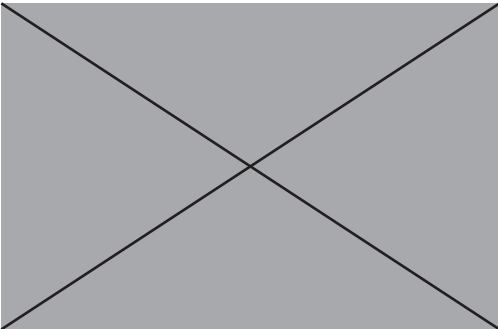
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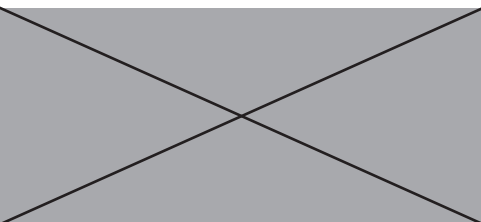
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YOUR FRIENDS AND FAMILY

