

10-30: Sketching for mobile and desktop

- Gab: Home, About and Header/footer
- Michael: Menu and Events

HOME

The Art of Coffee.

Roasting coffee to perfection is exacting, but not mysterious. Here's how we do it:

1. Travel the globe to find the best coffee beans.
2. Buy entire micro-lots of great beans at a fair price.
3. Roast with artistry and advanced technology.
4. Control quality from grower to roaster to barista to consumer.

Smaller is Better

Many of our specialty beans come from a single farm or even from a specific area on the farm, so they are limited in quantity and superior in quality. We buy directly from the farmers and have established strong, long-term relationships, based on good coffee and fair prices.

MENU

We proudly serve the rarest coffee & espresso beans, single in origin & roasted right here in Kent. Our house blend is a Sumatra dark blend.

Coffee

Hot Coffee 2.00 2.15 2.25

Pour Over 2.50 3.00 3.25

Iced Coffee: 2.25 2.50 2.85

Coffee Smoothies 4.50 4.80 5.30

By the Bean 10.25 half bag | 17.95 full bag

Flavored Coffees include:

Highlander Grogg

Hawaiian Hazelnut

*seasonal flavors available

Espresso

Espresso 2.25 2.50 2.85

Café Americano 2.50 2.75 3.25

Cappuccino 3.15 3.55 4.15

Classic Latte 3.25 3.65 4.25

Flavored Latte 3.95 4.25 4.75

Mocha 4.50 4.80 5.30

Flavors:

Vanilla**

Honey-vanilla

Hazelnut**

Caramel**

Almond**

Coconut**

Peppermint

Chocolate

White Chocolate

Cinnamon

Pumpkin Spice

Raspberry**

Butterscotch

Peanut butter

Blackberry

Irish Crème

English Toffee

Apple

**available in sugar free

Teas:

Hot Tea 2.50

Iced Tea 2.50

English Breakfast,

Moto Chai

Moroccan Mint Green Tea

Gunpowder Green tea

Earl Grey

Decaf Ginger Tumeric

Baked Goods

Muffin 2.95

Blueberry, Bran, Lemon Poppy

Belgian Style Waffle 3.95

Cinnamon Scone 2.95

Almond Biscotti 2.95

Choc chip banana bread 4.25

Zingerman's Coffee cake 4.25

Gourmet Cookie 2.45

EVENTS

Like wine, there are so many varieties of coffee that tasting them all can be somewhat overwhelming. Guided Tastings allow you to experience the flavor characteristics of a particular coffee and compare it to another coffee from the same or different growing region or processing method. Gain a rounded experience with the featured coffee or tea and learn the nuances of taste from each blend.

Every Saturday we invite you to AROMA to experience a guided tasting of our special featured coffees and teas. And during each tasting event, you will receive 15% off on all coffees, teas and equipment featured.

Tasting Schedule

- **1/31:** African Coffees
- **2/7:** AROMA Signature Tea Blends
- **2/14:** Valentine's Day Coffee & Chocolate Pairing
- **2/21** AROMA Signature Tea Blends
- **2/28:** AROMA Classic Coffee Blends
- **3/7:** Green Teas

ABOUT

Address

KENT

6110 Horning Rd.,
Kent, OH 44240
Phone: (330) 672-3031

COLUMBUS

5883 High St.
Columbus, OH 43085
Phone: (330) 854-8583

Hours of Operation

(same for both locations)

6:00AM - 10:30PM Monday - Friday

7:00AM - 3:00PM on Saturday

7:30AM - 3:00PM on Sunday.

Both locations offer:

- Indoor & outdoor seating
- Drive thru window
- Free Wifi

AROMA Coffee & Tea is proud to be locally owned and operated serving award-winning, fresh, quality-focused specialty coffee and tea. Wholesale clients interested in leveraging our experience and quality, fresh product to upgrade their coffee or tea programs, please click on our wholesale link.

With over ten years of experience in the industry, we source, roast, blend and serve the best coffee in Ohio. We offer a variety of estate and co-op coffees as well as a few select and specialized blends. We value the importance of fairness and quality at each step of the process from seed to cup. We also offer a selection of coffee-related supplies and equipment that we endorse.

- 2014 USA Today 10 Best Coffeehouses in America
- 2014 & 2015 America's Best Coffeehouse Competition Semi-Finalist

- 2014 & 2015 America's Best Espresso Semi-Finalist
- 2013 America's Best Coffeehouse Competition 3rd Place
- 2013 America's Best Espresso Semi-Finalist
- 2010 About Magazine Best Coffeeshop
- 90+ Scores on Ken Davids Coffee Review (highest score in Ohio)
- Highest scores in Ohio on SCAA Regional Barista Competitions
- Recipient of Golden Cup Award
- SCAA Member since 2003

Coffee Roasting

With over ten years experience roasting coffee, we source and roast a variety of estate and co-op coffees as well as a few specialized blends while valuing the importance of transparency, fairness, and quality at each step of the process from seed to cup. We specialize in small batch, air-cooled roasting. Our batch size (20-30 lbs. per batch) is small enough to give us good control and flexibility with our roast profile, and large enough to give a good amount of bean-to-bean radiant heat transfer and roast evenness. We exclusively air-cool our beans because water-quenching degrades flavor intensity and clarity. For more information about our coffee roasting and wholesale programs, click on the wholesale link.

We personally source our beans, perfect them through the art/science of precision roasting, and supply them to select restaurants and retail establishments