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TWIN FINCH

Twin Finch Roastery is an authentic microroastery; 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.

TWIN FINCH ROASTS

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

HOUSE BLEND

Hint of Citrus, complemented by flavors of dark chocolate, peanut and light pepper notes.

Medium • Cajamarca & Moyobamba Regions, Peru • 1lb \$17.95

SUNRISE

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

Light • La Chiapas, Mexico • 1lb \$17.95

EVENING OAK

Our featured roast of the season. Pungently rich and complex with hints of night-blooming flowers and cordiander in aroma in cup

Medium-Dark • Eastern Java, Indonesia • 1lb \$17.95

MIDNIGHT

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

Dark • Latin America • 1lb \$17.95

ESPRESSO

Clean, a little roasty, sumptuous crema, unfussy, delicious.

Latin America • 1lb \$17.95

PURCHASE

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.

HOW TO BREW

Make sure you get the most out of your beans

LOCATION

457 NW Market Street
Seattle, Washington

[View Map](#)

CONTACT FORM

First & Last Name

Email

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LATEST TWEETS

We are working hard to bring the people of Seattle a brand new coffee blend!

about 3 hours ago

@CoffeeReview Thank you for taking the time to review our house blend

about 1 day ago

TUMBLR FEED

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Seattle, Washington

