

ABOUT TWIN FINCH

Twin Finch Roastery is an authentic microraostery; 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

ESPRESSO

Clean, a little roasty, sumptuous crema, unfussy, delicious.
Latin America
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 \$19.95

MIDNIGHT

Roasted into second crack for a big, bold and dark cup. Beans display oil.
Dark
Latin America
1lb \$17.95

ORDER ROASTS

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

COFFEE REVIEW OVERALL SCORE: 98

TWIN FINCH HOUSE BLEND

"This extraordinary coffee almost defies description with its aromatic complexity while retaining a classic clarity of structure."

-Coffee Review

LOCATION

457 NW Market Street
Seattle, Washington

[Enlarge Map](#)

CONTACT FORM

SUBMIT

NEWSLETTER

Turn On Alerts? ☐

SUBSCRIBE



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

SUBMIT



500



376



97