

## 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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