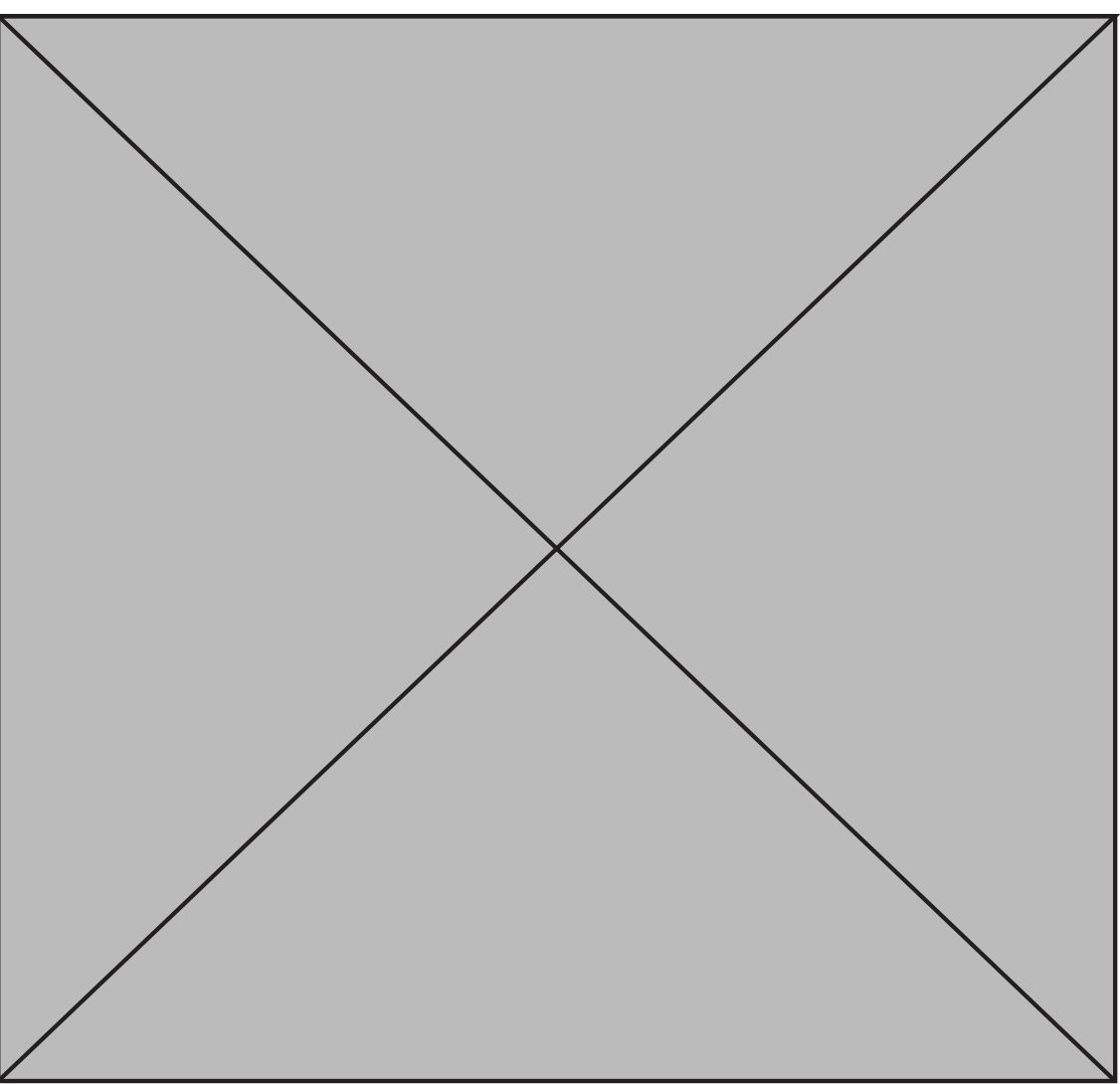


logo

BUY NOW

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About Us

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 cafequality cup at home.

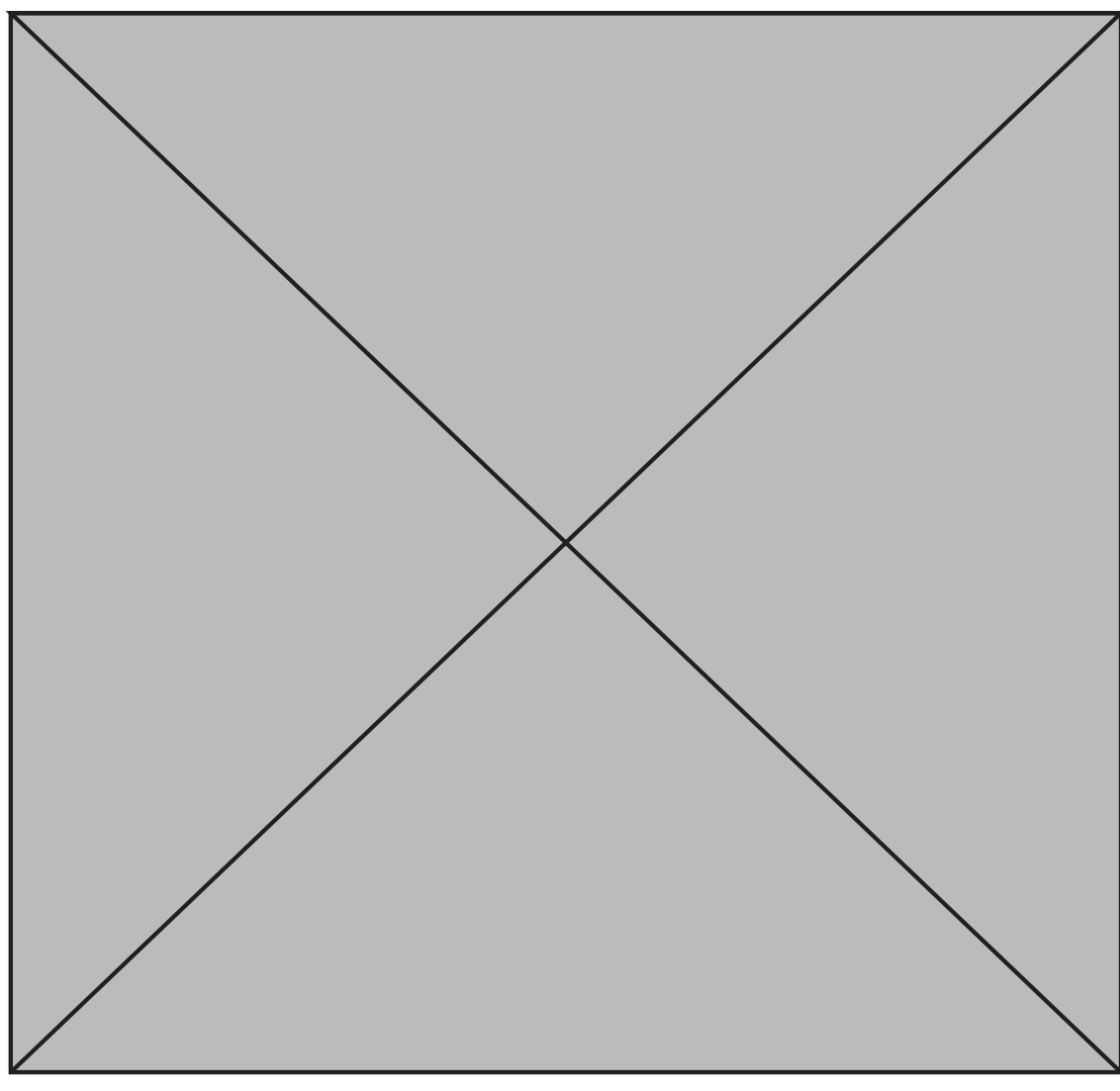
Our coffee is roasted in a hot air, refractory lined roaster with an extraordinary level of control. The significance of relying on a high volume of hot air to roast coffee beans can't be understated. Most small coffee roasters use a single stage burner which offers virtually no control during the roasting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

Recent Reviews

Our House Blend received a 98 score from Coffee Review!

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

-Coffee Review



Our Roasts

Online orders usually ship quickly and arrive within three business days.

Seasonal:
Evening Oak

Buy Now: \$19.95

Medium/Dark

Originates from La Chiapas, Mexico

Our featured roast of the season. Pungently rich and complex with hints of nightblooming flowers and coriander in aroma and cup.

Sunrise

Buy Now: \$17.95

Medium

Originates from La Chiapas, Mexico

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

House Blend

Buy Now: \$17.95

Medium/Dark

Originates from La Chiapas, Mexico

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

Midnight

Buy Now: \$17.95

Dark

Originates from La Chiapas, Mexico

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

Espresso

Buy Now: \$19.95

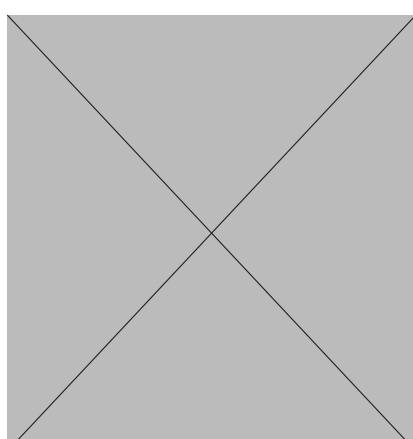
Originates from La Chiapas, Mexico

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

Your Order

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 instore per request.

our tips for brewing



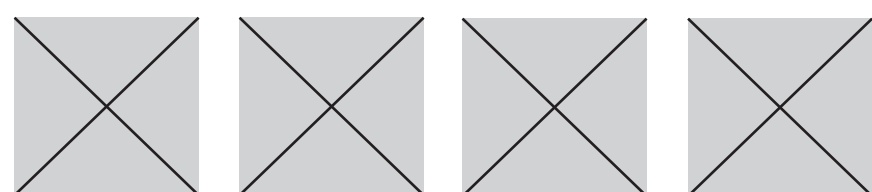
You can also buy from us directly at our Seattle store located at 457 NW Market Street.

Online Community

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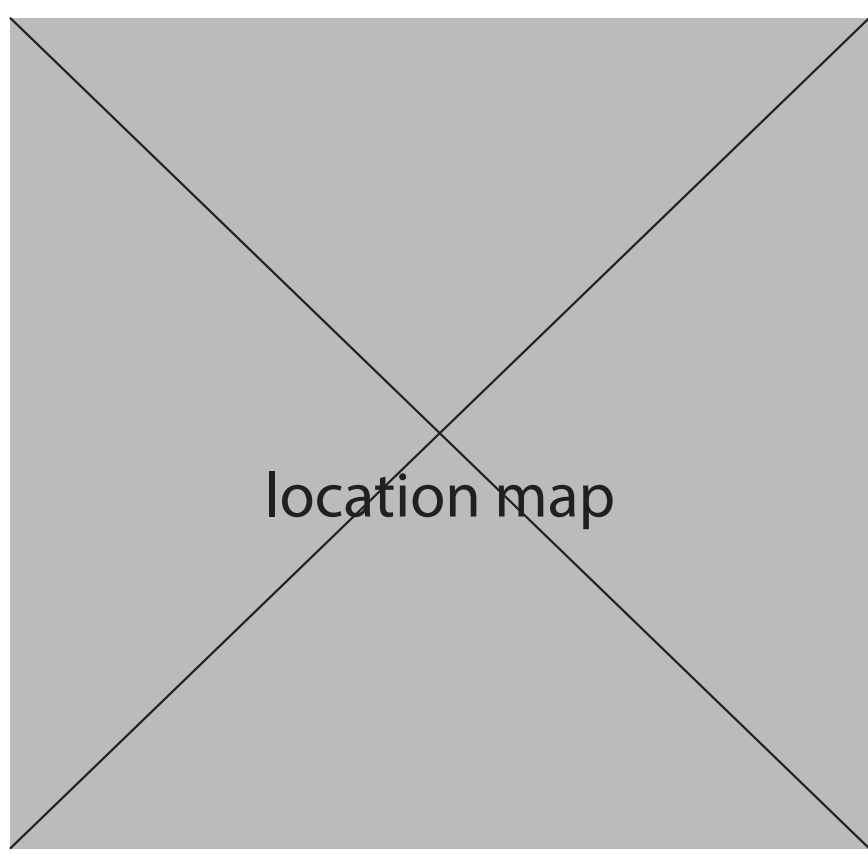
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