



Check out whats
brewing in our
online shop!

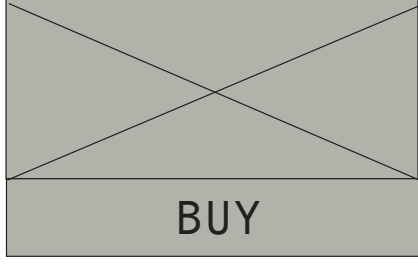
SHOP

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

- Coffee Review

OUR ROASTS

Evening Oak

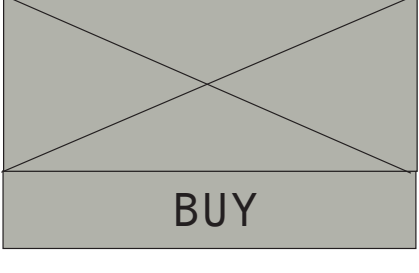


Our featured roast of the season. Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup.

Medium-Dark
≈ Eastern Java, Indonesia
\$19.95 /lb.

Featured Roast

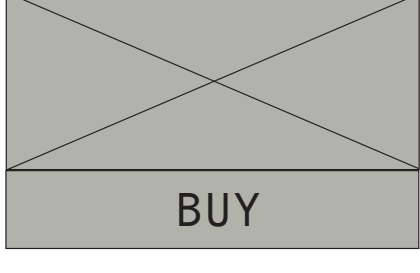
Sunrise



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

Light Roast
≈ La Chiapas, Mexico
\$17.95 /lb.

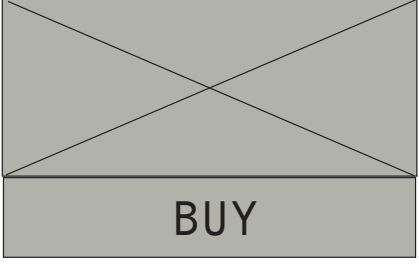
Finch House Blend



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

Medium ≈ Cajamarca & Moyobamba Regions, Peru
\$17.95 /lb.

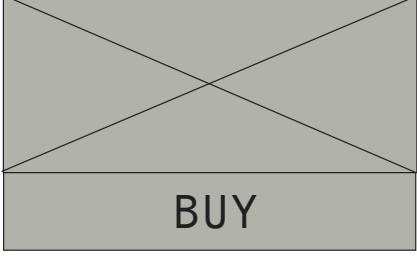
Midnight



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

Dark ≈ Latin America
\$17.95 /lb.

Espresso



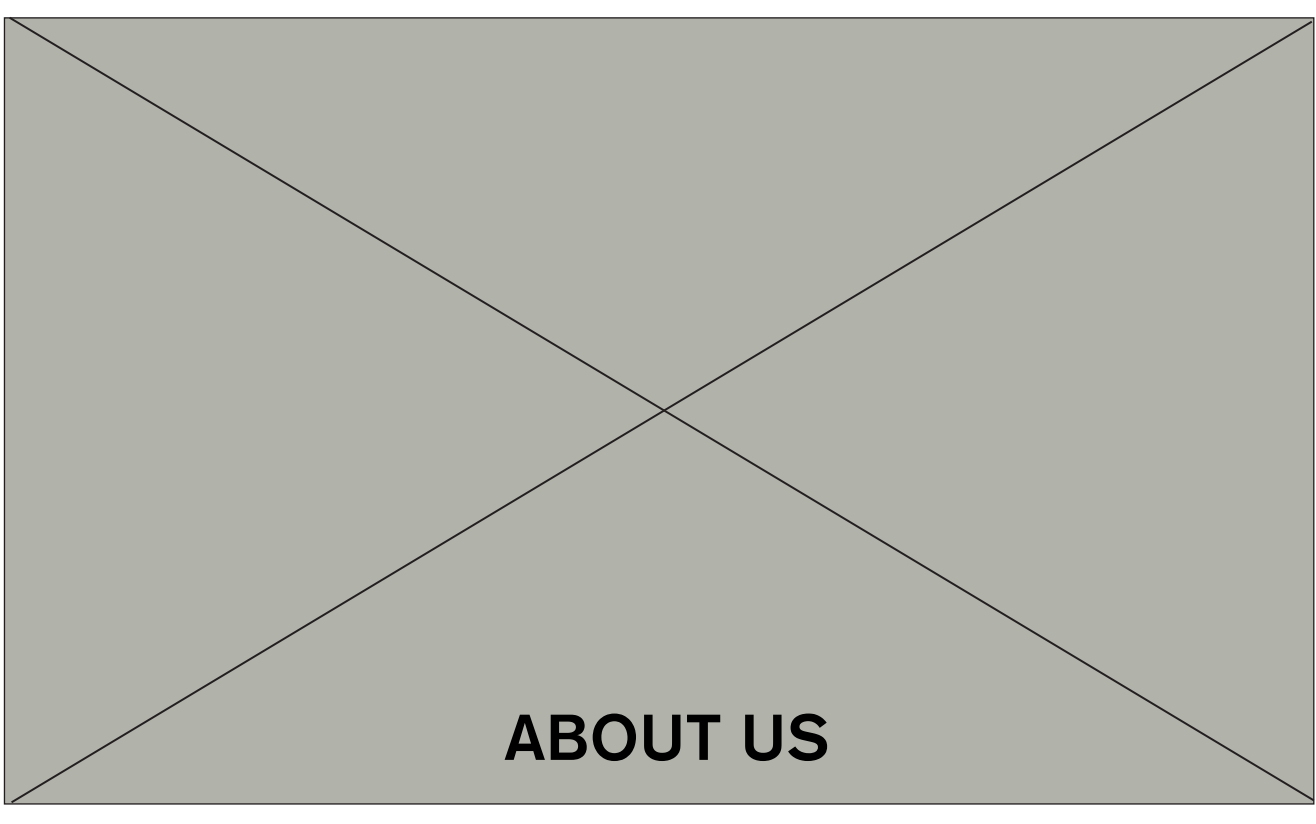
Clean, a little roasty, sumptuous crema, unfussy, delicious.

Latin America, Africa, and Indonesia
\$19.95 /lb.

rated 98 by
coffeereview.com!

Need help brewing the perfect cup? Check out this excellent article on the subject!

BREW

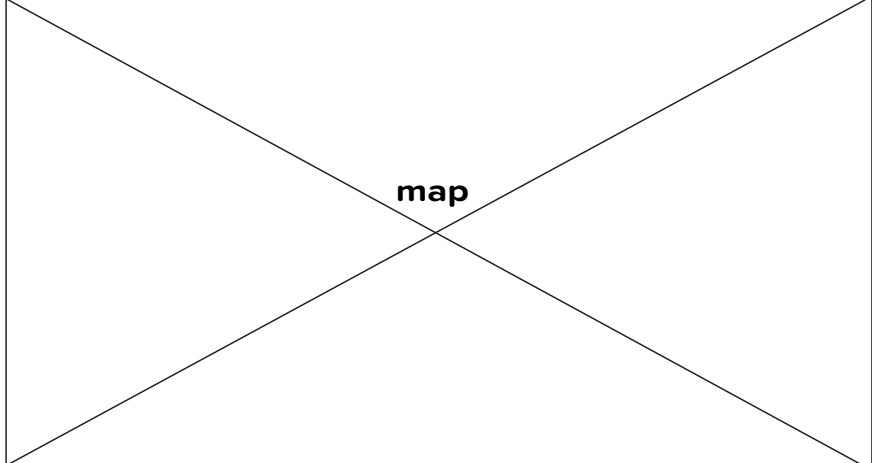


Twin Finch Roastery is an authentic micro-roastery; small, dedicated, and highly focused on quality. We have a constantly evolving, hand picked selection of fine coffee origins and delicious blends engineered to help you brew a cafe-quality cup at home.

Online orders usually ship quickly and arrive within three business days. We only ship the freshest coffee and your satisfaction is guaranteed.

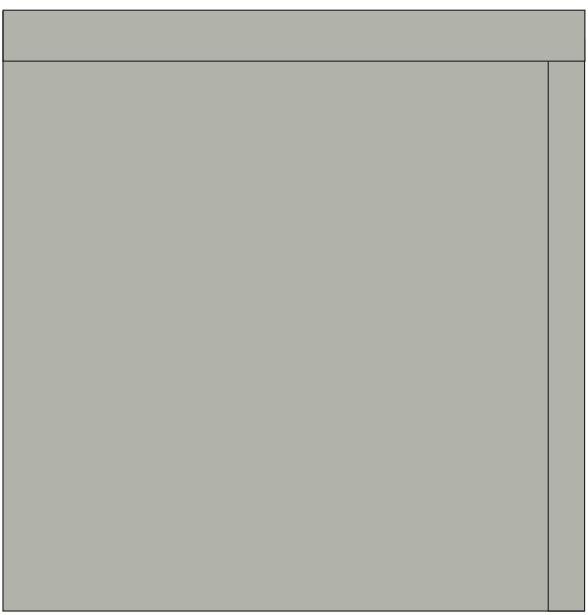
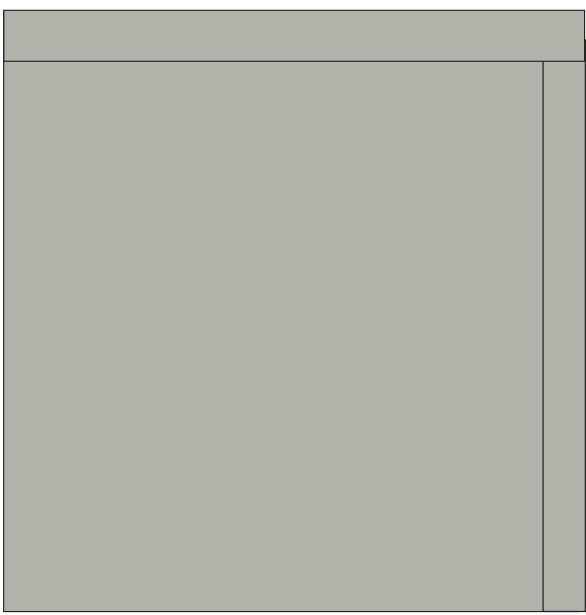
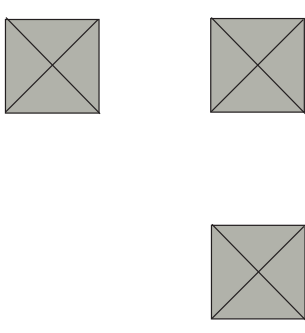
You can buy from us directly at our Seattle storefront located at 457 NW Market Street.

VISIT US



457 NW Market Street. Seattle, WA

NEWS FEED



COMMENT

We'd love to hear your comments, questions, and suggestions!

☐ Subscribe to our exciting electronic newsletter!

Name:

Email:

Say Hi!

