

B R E W

B A R

Welcome to the Brew Bar at TMCP - our space for coffee education and exploration.

We've searched far and wide to find specialty coffees to showcase alongside the beans grown right here on our farm.

In this menu we display our craft as coffee roasters and baristas to present something special.

Our single origin menu is constantly rotating in-line with seasonal availability, and what we're able to source.

If you'd like to 'chat coffee' please come see one of our baristas behind the bar inside.



FILTER

Our filter options are brewed to yield ~ 250ml. If you'd like to watch your coffee being brewed and chat to the barista in charge, please come up to the brew bar inside.

COLOMBIA

Suaza, Huila

Fermented Natural | 1400 - 1600 MASL | Yellow Bourbon

Cupping Notes: Red Wine, Dark Cherry, Fermented

ETHIOPIA

Uraga, Guji

Carbonic Maceration Natural | 1950 - 2200 MASL | Heirloom

Cupping Notes: Dark Berries, Mango, Lemon, Musk Candy

ETHIOPIA

Koke, Yirgacheffe

Carbonic Maceration Natural | 1900 MASL | Heirloom

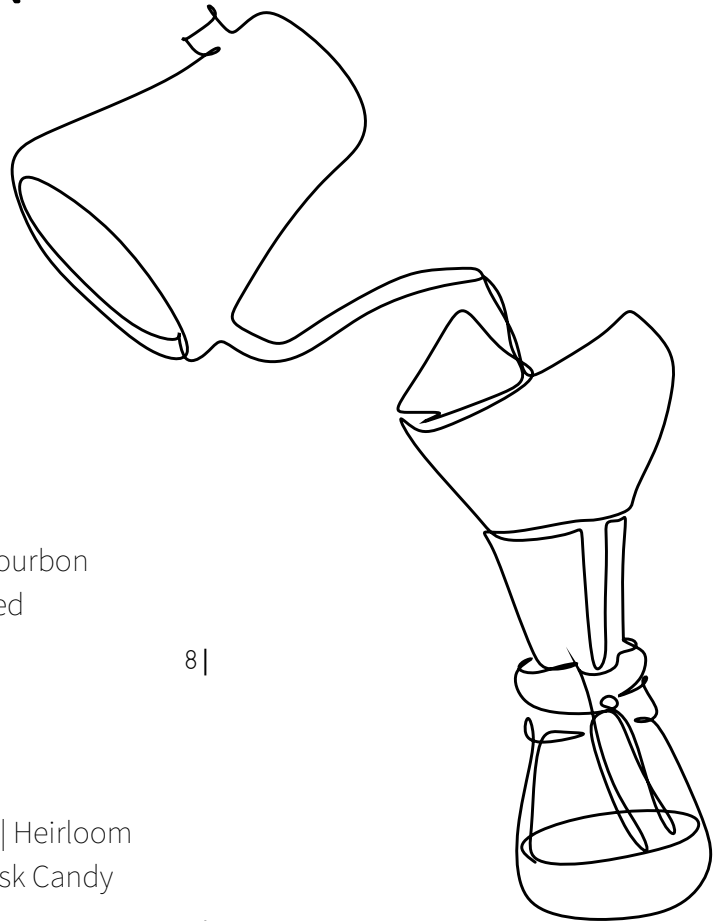
Cupping Notes: Strawberry, Grapefruit, Raspberry Candy

AUSTRALIA

Tamborine Mountain, Queensland

Yellow Honey | 550 MASL | K-7, Bourbon

Cupping Notes: Lemon, Jasmine, Banana



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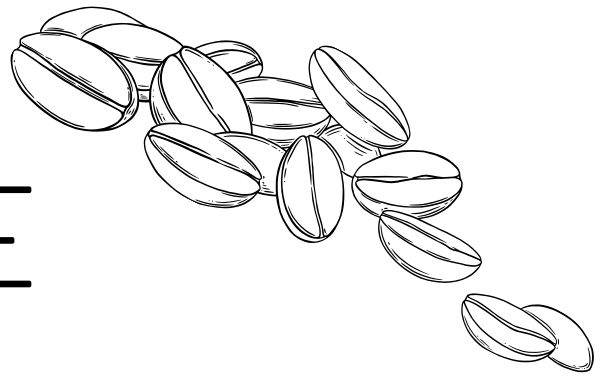
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COFFEE DISCOVERY FLIGHT



Get your caffeine fix and learn a bit about different methods of coffee processing! Brewed up in our Moccamaster batch brewer, taste the similarities and differences between our rotating selection of Washed, Honey, and Natural coffees. Our team will be on hand to accompany you through the tasting!

14 |

*three 5oz filter coffees

