



## COFFEES AND TEAS

All coffees are 100% single estate and are served in a French press.

### THE BIG ISLAND-KA'U

#### RUSTY'S HAWAIIAN\*

(Pahala, Ka'u)

Owner Lorie Obra won the 2010 Outstanding Producer Award from the Speciality Coffee Association of Europe, and 2012 'Coffee of the Year' by the Specialty Coffee Association of America.

Very clean and refreshing. Dark Roast

#### KEHAU'S COFFEE\*

(Pahala, Ka'u)

A typical Ka'u coffee – Smooth, well balanced with low acidity.

Deep, earthy flavors and very easy to drink.

#### THE RISING SUN, WILL & GRACE FARMS\*

(Pahala, Ka'u)

Specialty Coffee Association of America (SCAA) 2012 'Coffee of the Year' winner, representing Hawaii and the U.S., among (9) predominant coffee-growing countries worldwide, including Colombia, Guatemala and Kenya

Dark Roast

#### TREE M COFFEE COMPANY

(Pahala, Ka'u)

**Enlightened Habits**, lightly flavored fruity tones packed with caffeine.

**Centered Habit**, this medium roast has a light nutty flavor.

**Dark Habits**, low acidity and bold revitalizing flavor. Nutty undertones with an earthy smooth finish.

### THE BIG ISLAND-KONA

#### ALI'I COFFEE COMPANY

Mellow Mountain Farm

Caramel, Fruity, Sweet Aftertaste

Master Roaster James Webb

Light Roasted

#### ONAKA RANCH KONA COWBOY COFFEE\*

(Honaunau, South Kona)

Strong, very aromatic, and full flavored with low acid.

#### KEALAOLA FARMS "GREEN GECKO"

(Kealahou, West Kona)

2005 Kona Coffee Council Cream of the Crop Gold Medal Winner, People's Choice and Chef's Choice

#### DECAFFEINATED KOA COFFEE PLANTATION

(Captain Cook, South Kona)

100% chemical free Swiss Water decaffeination process

#### ORGANIC LAFAYETTE COFFEE

(Honaunau, South Kona)

This organic coffee is grown with Effective Microorganisms (EM), the result is one of the best coffees we have on our menu.

Well balanced, low acid with great flavor.

#### KARMASU ESTATE COFFEE

(Kailua, Kona)

This light-medium roast has a classic mellow Kona taste, rich nutty flavor with sweet fruity aroma and just the right balance of acidity.

### O'AHU

#### WAIALUA ESTATE

(Waialua, O'ahu)

100% Kona Typica grown on O'ahu

### KAUAI

#### BLAIR ESTATE ORGANIC\*

(Kapa'a, Kauai)

Great organic coffee. Full bodied. Low acid.

Dark Roast

Currently Chef Alan's Favorite

### MAUI

#### POHAKU O KA'ANAPALI

(Kualapu'u, Maui)

Earthy, smooth and well balanced.

Easy to drink, like a merlot.

#### MALIKO ESTATE

(Makawao, Maui)

Handpicked, sun dried coffee from the Valley Isle.

Full bodied with hazelnut and chocolate overtones.

#### DECAFFEINATED MAUI OMA

(Puunene, Maui)

Medium to light bodied and richly aromatic with bright flavor characteristics.

### MOLOKA'I

#### MALULANI ESTATE

(Kualapu'u, Moloka'i)

Low acid, full body

### TEAS

#### MAMAKI HAWAIIAN HERBAL TEA

(Hawaiian Organic Certified)

Whole Wild White Mulberry Leaves.

"An Old Hawaiian Cleansing Tea."

#### MAMAKI & WAPINE HERBAL TEA

(Punalu'u, Oahu)

Perennial Herbal Lemongrass

#### OLENA BLEND HERBAL TEA

(Punalu'u, Oahu)

Tumeric and Lemongrass

#### JASMINE DRAGON PHOENIX PEARLS

Fragrant Pikake flavors this delicate green tea

#### SENCHA TEA

Green tea grown in the shadow of Mt. Fuji

#### CEYLON SILVER TIPS

Rich, full-bodied black tea from Sri Lanka

#### LYCHEE TEA

Lychee flavors this delicious black tea blend

\*AVAILABLE FOR RETAIL SALE