



## 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 Specialty 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.

### O'AHU

#### WAIALUA ESTATE

(Waialua, O'ahu)

100% Kona Typica grown on O'ahu

### KAUA'I

#### BLAIR ESTATE ORGANIC\*

(Kapa'a, Kaua'i)

Great organic coffee. Full bodied. Low acid.

Medium or 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.

### 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.

\*AVAILABLE FOR RETAIL SALE

### TEAS

#### MAMAKI HAWAIIAN HERBAL TEA

(Hawaiian Organic Certified)

Whole Wild White Mulberry Leaves.

"An Old Hawaiian Cleansing Tea."

#### OLENA BLEND HERBAL TEA

(Punalu'u, Oahu)

Tumeric and Lemongrass / 8.00

#### JASMINE DRAGON PHOENIX PEARLS

Fragrant Pikake flavors this delicate green tea

#### SENCHA TEA

Green tea grown in the shadow of Mt. Fuji

#### EARL GREY

Rich, smooth black tea for big flavor with

citrusy brightness from bergamot.

#### LYCHEE TEA

Lychee flavors this delicious black tea blend

#### MANGO DECAFFEINATED

Mango bursting with luscious tropical flavor