

ZEKE'S COFFEE OFFERINGS

THE BLENDS

Charm City Blend **also available in decaf or 1/2 and 1/2**

As a tribute to our beautifully diverse city, this blend is a mix of various beans, each roasted for optimum flavor, and blended with both a Italian roast and a lightly roasted Sumatra to create a very flavorful and surprisingly consistent coffee.

French Roast

This blend combines Colombian and Guatemalan beans, which are roasted to a dark color, making for a nice bittersweet and smooth flavor.

Herring Run Roast

A smooth, fragrant, medium to light roast of complimentary beans from across the globe

Little Italy Roast

Our darkest roast, this classic Italian style roast has a flavor that is rich and smoky.

Zeke's Market Blend

Developed for the BALTIMORE CITY FARMERS' MARKET, this blend contains a rich and slightly dark-roasted Guatemalan bean along with a medium-bodied, slightly sweet, wine-flavored Ethiopian bean. This combination results in a complex and medium-bodied coffee.

Moka Java

This is considered to be the first coffee blend in the world. It combines an Indonesian bean, that is full-bodied, acidic and rich in flavor, with an Ethiopian bean that adds a fruity, wine-like flavor which finishes nicely.

Round House Blend

Inspired by the B&O RAILROAD ROUNDHOUSE, this blend connects three of the finest coffees available. Beginning with a base of a rich Colombian bean along with a full-bodied Sumatra, we then add an earthy Ethiopian to complete this unique blend.

Tell Tale Dark Limited Edition Blend

This coffee combines the smoky, deep flavor of an Italian Roast with the rich earthiness of the Guatemalan bean. Together, they create a bold, full-bodied cup with a dark complexity that would surely have pleased Mr. Poe himself. The perfect coffee for chasing off the *chills* of a cool fall evening.

Shot Tower Espresso

An espresso with an unbelievable shot of flavor, this blend combines three of the finest beans, including a South American, a Central American and an Indonesian bean, to create a robust body with a bittersweet aroma and a great crema. You will love it both brewed as espresso and as a distinguished coffee.

COFFEE FROM AROUND THE WORLD

Brazilian Monte Carmelo

A delightful experience in coffee, these beans offer a slightly nutty, full flavored cup with a dark chocolate undertone.

Colombian Popayan Excelso

Grown throughout a country well known for its coffee, these beans are medium roasted to create a coffee that is aromatic and flavorful.

Colombian Supremo

From a country known for its outstanding coffee, we medium roast these beans to bring out the rich, smooth flavor, producing a medium-bodied coffee.

Costa Rican Tarrazu

Cultivated in rich soil at very high altitudes, and picked at the peak of their season, these shade grown beans are roasted to enhance their rich flavor, balance and full-body.

Rainforest Alliance El Salvador Santa Rita

These high grown beans create a fine Central American coffee with a floral aroma, a nice balance of brightness and body, with a mild, sweet, and toasty flavor.

Ethiopian Harrar

Believed to be the first roasted coffee in the world, this wine smelling bean is roasted to a medium color to attain a medium-bodied, fruity taste like none other.

Guatemalan Antigua

This bean is grown on a volcano which produces its earthy flavor. When roasted to a medium-dark color the bean produces a smoky, rich and full-bodied flavor.

Indian Monsooned Malabar

Exposed to monsoon winds in open warehouses, these beans are stripped of much of their acidity. We roast them medium-dark to create a heavy, almond like flavor.

Kenya AA

Roasting this bean at a medium temperature generates a complex flavor that includes a rich, full-bodied coffee with a bright, fragrant taste uncommon in other coffees.

Rainforest Alliance Nicaragua Selva Negra

The *Selva Negra Estate* produces a Rainforest Alliance certified coffee that is balanced in body and flavor. Roasted medium-dark, the cup is bright with dark chocolate undertones and a smooth finish.

Sumatra Mandheling

Grown on the island of Sumatra, this rich, full-bodied coffee is light-medium roasted to show off its low acidity and clean, distinctive flavor.

Organic Offerings

Organic Colombian Mesa de los Santos

This coffee is produced in the most desirable region of Colombia. The excelsa bean is roasted medium to highlight its full-bodied flavor and its rich taste.

Organic Fair Trade Ethiopian Yirgacheffe

This fine coffee is the premium washed coffee out of Ethiopia. When roasted medium-dark, the acidity and rich-bodied flavor comes through.

Organic Fair Trade French Roast **also in water processed decaf or 1/2 and 1/2**

Using South American and Indonesian beans, we roast them dark to bring out the rich, bittersweet flavor that is unique to French roasted coffee.

Organic Fair Trade Guatemalan Huehuetenango

With the distinctive balance of all Guatemalan coffee, these beans offer a lively full flavor and completeness that creates a smooth, medium-bodied cup with a hint of citrus or spice.

Organic Fair Trade Hippie Blend

We use a special blend of our organic coffees to create this flavorful, fair trade coffee.

Water Processed Decaf Organic Fair Trade Market Blend

Combining coffee from three different regions of the world, this blend offers a balanced complexity and distinct flavor. A rich and full-bodied Indonesian bean, a fruity and medium-bodied African bean, and a lighter-bodied, smooth Central American bean, mingle and harmonize within one cup.

Organic Fair Trade Mexican Chiapas **also in water processed Decaf or 1/2 and 1/2**

These organic and fair trade beans, from the country's southern mountains, offer a medium-bodied coffee with a bright and slightly chocolaty flavor.

Organic Fair Trade Montebello Reserve

A coupling of our Organic French Roast and Sumatra Gayoland creates this smooth and flavorful blend of dark and light roasts, in a balance of richness and earthy sweetness.

Organic Fair Trade Papua New Guinea

These beans are grown in the mountainous terrain of New Guinea. We roast them to a medium temperature to bring out their floral acidity and delicate sweetness.

Organic Fair Trade Peru Norte **also in water processed Decaf or 1/2 and 1/2**

These beans are grown on small farms in Northern Peru by the Norte Organization, consisting of 289 farmers. We roast them to a medium temperature to bring out their medium body and smooth, sweet flavor.

Organic Fair Trade Sumatra Gayoland

Cultivated on the Western tip of the island, this bean, roasted light-medium, produces a light, full-bodied coffee with a wine like, syrupy taste.

Water Processed Decaffeinated Organic Fair Trade Sumatra Gayoland **also in 1/2 and 1/2**

A complex and balanced cup of decaf, both bright and sweet, with some undertones of earthy nuts and milk chocolate.

Organic Tanzanian Peaberry

We roast this unique, single round bean to a medium color to enhance its distinct rich, acidic and full-bodied taste.