



UNCOMMON GROUNDS
coffee roasters saugatuck

Current Offerings

2.5.12

*Small batch roasting
at its finest.*

127 Hoffman Street
269.857.3333
uncommongroundscafe.com



small is better

There is something to be said about small. After all, the best things come in small packages. At Uncommon Grounds we believe in small.

We source our green coffee globally and purchase from small growers in small farms or cooperatives. When possible, we travel to these farms to personally meet the farmers, ensure that they are paid fairly and guarantee the quality our customers would expect. Once our beans arrive to us, we store them in ideal conditions to guarantee the freshest coffee possible. When it comes to roasting we are proud to say that we only roast in small batches. Roasting in small batches allows us to ensure that we roast each and every batch to perfection every time we roast.

We proudly provide coffee to small, independently owned businesses. We consider our wholesale customers our partners. We assist our customers in growing their coffee sales. We can provide equipment, training and consultation. Our goal is to insure that our wholesale customers provide the best product possible and the quality that they could only expect from Uncommon Grounds.

Partnership Coffees Direct Trade

El Salvador – light roast

Ataco: ABM Select

Flavor Notes: well-balanced, tart cranberries & dark chocolate
Aroma: Chocolate, plum
Acidity: Medium

ABM Select has been in development for 40 years by the best coffee experts. It is currently going through a 4-year registration process. Upon completion, the growers will be able to sell the plants to other regions.

Honduras – light roast

Cup of Excellence Finalist

El Filo: Evelio Reyes

Flavor Notes: Sweet red berries, hibiscus
Aroma: Intense berries, floral
Acidity: High

Evelio Reyes' farm is currently being used by the Honduran Institute of Coffee to help demonstrate new planting, pruning & care techniques. His lot of coffee was a national finalist in the Honduras Cup of Excellence, making it one of the finest coffees produced in Honduras in 2011.

Light Roasts

Tanzania AAA-Ruvuma

Flavor Notes: Intense berries, bright acidity, very floral

Aroma: floral, berries

Acidity: High

Ethiopia Sidamo

Flavor Notes: Honey sweetness, strawberries, tangy finish

Aroma: Sweet, fruity

Acidity: High

Colombia Excelso E/P

Roaster's Choice

Flavor Notes: Honey sweetness, chocolate, grape

Aroma: Milk Chocolate, honey suckle

Acidity: Medium

Burundi A+

Flavor Notes: Sweet, earthy, woody

Aroma: Earthy

Acidity: Medium

Dark Roasts

Papua New Guinea Tribal Aromas

Flavor Notes: Chocolate, spicy

Aroma: Sweet

Acidity: Low

Colombia Excelso E/P

Flavor Notes: Dark chocolate, nuts

Aroma: Fruity, chocolate, nuts

Acidity: Low

Brazil Cerrado

Flavor Notes: Subtle fruits, nutty

Aroma: Fruity, chocolate, nuts

Acidity: Low

*Coffees are listed lightest to darkest within categories

Sumatra Mandheling

Flavor Notes: Strong nuts, subtle chocolate, heavy body

Aroma: Smokey, hazelnut

Acidity: Low

Water Processed Decafs

Colombia Excelso E/P – light

Flavor Notes: Orange, lemon

Aroma: Citrus

Acidity: Medium

Love to brew it Blend – medium

Flavor Notes: Orange, well balanced

Aroma: Sweet, spicy

Acidity: Medium

Mayan Honduras – dark

Flavor Notes: Orange, tangerine

Aroma: Berries, orange

Acidity: High

Brazil Cerrado – dark

Flavor Notes: Spicy, caramel

Aroma: Caramel, smoky, spicy

Acidity: Medium/High

Espresso

House Blend – light

Our House Espresso features sweet cranberry, orange and melon tones. The smooth yet bright acidity makes this unique espresso delicious any way you drink it.

Classic Blend – dark

Our Classic Espresso is perfect for the coffee connoisseur. A low acidity and a buttery flavor with hazelnut tones make this great by itself or in your favorite drink.

Decaf Espresso – medium

This decaf blend is similar to our House Espresso. It has a high acidity with tones of lemon, orange and cranberry.

Exclusive Blends

Black and Tan – Medium

This coffee is a blend of our El Salvador Partnership coffee roasted light & dark. Blended together they create a dark cup with a medium acidity and sweet citrus tones throughout.

Ravenswood – Medium

This blend is named for the Chicago neighborhood where it is featured at Glenn's Diner. It has a medium acidity and is spicy and bright.

Menage a Trois – dark

Coffees from South America, Indonesia and Africa unite to create a full-bodied exotic blend with an enjoyable bite that will certainly excite your taste buds.

Interested in Uncommon
Grounds wholesale coffee
for your business?

269.455.5111

855.472.8885

ugwholesale@yahoo.com