

Varietals

Arabian Yemen Mocha Full City

Yemeni coffees are among the oldest and most highly praised in the world. This coffee is deep, earthy, complex, and pungent.

Colombian Supremo Full City

Colombia is famous for its consistently fine, mild coffees. Supremos are also prized for their sweet aromatic taste and superb balance.

Colombian French Roast French Roast

Lakota's classic Colombian Supremo taken to a French Roast for additional body and richness. Colombian French Roast offers an intense, smooth, satisfying cup.

Costa Rican Estate Coffee Full City

Lakota's Costa Rican comes from a variety of fine estates that are consistent with award winning balance and drinkability. Costa Rica makes an excellent breakfast brew.

Ethiopia Yirgacheffe Full City

Ethiopian coffees are among the worlds most unusual. Thought by most to be the Mother of all coffees, Ethiopia offers a wonderful range of flavor from winey to earthy to fruity. A great choice for iced coffee.

Guatemala Antigua Full City

The famous growing region of Antigua yields some of the world's best coffees. Lakota's genuine Antigua is full of body, rich in flavor, and offers a smoky, complex cup.

Guatemala French Roast French Roast

Guatemala French Roast features genuine Antigua beans taken to a dark French Roast, adding deeper tones to an already complex coffee. With a spicy, smoky flavor, it makes an excellent dinner coffee.

Roasting Guide

 Full City: The full potential of a medium roast

 French Roast: The classic richness of a dark roast

 Italian Roast: Our darkest roast-deep and smoky



Indian Monsoon Malabar Full City

This amazing coffee is aged by virtue of exposure to the elements to restore special qualities lost at the advent of climate-controlled shipping. The result is a low acid, thick-bodied coffee that is subtly spiced in the cup.

Kenya AA Full City

Kenya AA is rated within the industry as one of the world's finest coffees; it offers an excellent balance of strong flavor, acidity and body. Experts refer to Kenya as the "Connoisseur's Cup."

Sumatra Mandheling Full City

Sumatran coffees are famous around the world for their heavy body and syrupy, chocolaty after tones. It stands up well to cream and is known for naturally low acidity

Tanzania Peaberry Full City

This is one of Africa's milder coffees that still offers great flavor and balanced acidity. This is one of the mystical "peaberries" that yields incredible flavor in a mild cup with delicate fruit and spicy notes. Enjoy!

Blends

Bistro Blend Full City

Lakota created this delicious blend for Les Bourgeois Winery and Bistro in Rocheport Missouri. With a rich and clean flavor, Bistro blend is a true complement to their award winning wines.

Espresso Blend Espresso Roast

Lakota's Espresso blend is designed to hold its flavor in our delicious specialty drinks. Our unique blend produces a straight; bittersweet shot of wonder that is the "essence" of coffee; rich and full of bite!

Roastmaster's Fireside blend Full City, French Roast

An exquisite blend of the finest Indonesian and African coffees, with a touch of Central America for its pleasing "snap". Offers a sophisticated medley of smoky overtones, aromatic spiciness, and exceptional body.

Lakota House blend Full City

Lakota's unique House blend is a light, lively coffee that still offers a mouthful of flavor. It's a tasty, balanced coffee that you can drink all day long.

Italian Roast Italian Roast

Rich and mellow; this is Lakota's darkest roast. Our Italian roast offers a sweet taste and a unique smoothness not found in many other coffees.

Jakarta blend Full City

Jakarta is a hearty blend of the best Indonesian coffees in the world. It stands up well to the richest dessert, making it a great selection for after dinner. This is one of Lakota's boldest, heartiest blends.

Arabian Mocha Java Full City

Here is the time-honored meeting between Arabian Yemen Mocha and Java Estate coffees for the world's oldest and most famous blend in all of its original glory! Expect full-bodied, earthy, chocolate overtones that enhance Java's rich, complex flavor.

Teton blend Full City, Italian Roast

A unique, tasty blend of Celebes Kalossi, an Indonesian coffee that adds richness, and Lakota's Italian roast, which brings body and smoothness.

W.K. River blend Full City

W.K. River blend is a fusion of South and Central American flavors that creates a lingering richness. Lakota donates a portion of each purchase to the Wounded Knee District School in South Dakota.

Camp Fire blend Full City

Enjoy the rich tradition of the old west and heat a home with Lakota's newest blend. 50% of our profits go to "Lakota Solar Enterprises" to install home heating solar panels on the pine ridge and rose bud Indian reservation!

Fair Trade & Organics

We support Fair Trade & Certified Organic coffees. Together we can make a small but not insignificant difference by helping third-world farmers protect themselves, their families, and communities from the hazards of "modernized" growing methods, AND help protect the environment, AND see that the family workers who lovingly produce the cherished bean earn a premium price for their effort

Organic Colombia Full City

Supremo

Softer in the cup than Colombia Supremo, this coffee has excellent acidity and superb balance.

F. T. Organic Guatemala Full City

Fair Trade Guatemala is full of the same smoky flavor as our famous Antigua. This Fair Trade version is full bodied and very rich in flavor.

Fair Trade Islander Full City

A sophisticated meeting of full-bodied Fair Trade Coffee from the islands of Indonesia. At the half way point in your coffee journey, 50% regular and 50% decaf for smooth, rich flavor with half the caffeine!

Fair Trade Sumatra Full City

Offers the same exquisite, earthy richness of our regular Mandheling, with a livelier high-end flavor.

Fair Trade Sumatra French Roast French Roast

Expect the same "heavenly bodied" flavor as our regular Organic Sumatra, featuring a deep roasted smokiness. This Fairly Traded version is very smooth and rich!

Organic Costa Rica Full City

This Certified Organic varietal makes an ideal breakfast brew; displaying full body and robust richness. This coffee is a bit lighter in the cup than our other Costa Rican Estate coffees.

Decaffeinated (CO₂)

Similar in taste and quality to their caffeinated counterparts, decaffeinated Lakota coffees are 99.9% caffeine-free using a carbon-dioxide decaf process. (Co2 processed coffee is subject to availability)

Decaf Colombia French Roast
Decaf Colombia Supremo
Decaf Espresso
Decaf Fair Trade Organic Sumatra
Decaf Hazelnut
Decaf Lakota House
Decaf Mocha Java
Decaf Sumatra



Flavors

Bavarian Chocolate



Bavarian Chocolate is a sweet, creamy, chocolate treat with fruity overtones reminiscent of the German Countryside. This is practically a dessert in a cup.

Chocolate Macadamia Nut



Chocolate Macadamia Nut is a mild, sweet, chocolate coffee that features the distinct flavor of macadamia nuts. It makes a wonderful treat anytime.

Chocolate Raspberry



Chocolate raspberry features delicious, deep chocolate, highlighted with delicate touch of raspberry. It makes a perfectly scrumptious after dinner treat, a true dessert in a cup!

Cinnamon Hazelnut



Two traditional flavors unite to create a spicy, creamy cup that is delicious all year long, but especially during the holidays.

English Toffee



Features the soft, warm traditional flavor of Butterscotch. Sit down with a cup and let the flavor of this house favorite envelop you!

French Vanilla



French Vanilla features the soft, soothing, warm flavor of vanilla beans. It makes a delicious cup for after dinner or a nice “pick-me-up” before your day begins!

Hazelnut



Hazelnut is Lakota’s most popular flavored coffee; creamy and drinkable all day long. Hazelnut belongs on the shelf of every flavored coffee lover.

Irish Crème



Irish Crème is one of Lakota’s most popular flavored coffees. Recalling the famous taste of Bailey’s, Irish Crème makes a wonderful after dinner selection.

Pumpkin Spice



Here is a seasonal favorite for all of you flavored coffee lovers. A splash of cream and a teaspoon of honey will transform this coffee into an amazing pumpkin pie in a cup desert.

Snicker Doodle



Snicker Doodle is a delectable infusion of sugar cookie dough and cinnamon; It’s a cookie in a cup! Spoil yourself with this yummy favorite...

Southern Pecan



Enjoy the traditional flavor of Pecans coupled with Lakota’s smooth mild Brazilian coffee. Southern Pecan continues to be a huge favorite among flavored coffee lovers.

Mint Mocha



A seasonal favorite for all of you flavored coffee lovers. It’s almost like a peppermint patty in a cup.

Specialty Coffees

Hawaii Kona Extra Fancy



Hawaii’s perfect growing conditions produce the epitome of balance in this famous coffee. Expect clean, mild taste with a nice hint of chocolate and just enough fruit and acidity to round out the cup. This is the pure uncut version! **100% Kona Extra Fancy.**

Jamaica Blue Mountain



Private Estate Coffee
Jamaican Blue Mountain fits the island profile of beautifully balanced and famously rich, delicate, and mild. Our Jamaican Blue Mountain coffee comes direct from the Wallendorf and Mavis Bank Estates. **100% Jamaica Blue Mountain.**

Puerto Rico Yauco



Private Estate Coffee
Selecto means “chosen” and experts consider Yauco to be one of the world’s top of the line coffees. Offers a full-bodied, sophisticated flavor that is rich and fruity.

San Jose Estate Nicaragua



Can you say chocolate? This coffee has amazing cocoa overtones. Overlooking lake Apanas, this recently refurbished farm is producing some of the most unusual Nicaraguan coffee to date, and possibly one of the best coffees you’ll ever taste!

The Path to a Delicious Cup

Harvesting

Mountain grown coffee beans are hand picked for ripeness and quality on thousands of estate farms throughout the world. Lakota uses only Arabica beans, which are grown from 3000 feet and up, allowing for the slow growth that produces intense flavor. One pound contains 2,000 hand picked beans.

Roasting

Industrial coffee roasters mass produce coffee in 400+lb. batches at extremely high temperatures and short roasting times. In contrast, Lakota’s slow, daily roasting of small, of 25-lb. batches at low temperatures assures a smooth, full-flavored roast and superb quality in the cup.

Storage

Coffees #1 enemy is moisture!

Contrary to popular opinion, coffee should not be stored in the refrigerator, where it will absorb moisture and odors. Instead, store your coffee in an airtight container located in a cool, dry place, out of direct sunlight.

Grinding

Always grind fresh, room temperature coffee just before brewing. Adjust the coarseness of the grind to your preferred brewing method. Use a finer grind for espresso, a medium grind for automatic brewing, and a coarse grind for a French press or a percolator. A detailed grinding guide can be found at <http://www.specialty-coffee-advisor.com/> under the grinding tab located on the left side of the website.

Brewing

The desired strength of your coffee will determine the amount to use. As a starting point, use approximately one tablespoon of coffee per cup, or 10 to 12 tablespoons (2 ½ to 3 OZ) for a 12 to 15 cup pot of coffee brewed at an automatic drip setting. A pound of coffee should yield approximately 40 cups.



Lakota Coffee Co.

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Located in downtown Columbia Missouri, Lakota purchases the finest mountain grown Arabica Beans from around the world. We roast in house six days a week. For over seventeen years, Lakota has delighted the palates of coffee lovers throughout Columbia, and across America with hand roasted specialty coffees.

To order by phone call (573) 874-2852

To order online go to:
<http://lakotacoffee.com>

For our educational website please visit
<http://www.specialty-coffee-advisor.com/>

