



# COFFEE GUIDE

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We've partnered with three of western Massachusetts' top coffee roasters -- Barrington Coffee Roasting Company, Dean's Beans Organic Coffee Company, and No. Six Depot -- to bring you high quality coffee that is roasted locally in small batches, environmentally sustainable, and ethically sourced. Our partners are passionate about coffee and they have long standing relationships with growers around the world.



Extraordinary quality coffee purchased direct from the worlds finest farms. Grown with environmentally sustainable methods and purchased far above the pricing floor established for equitable trade.

## Medium Roast

### 413

*Tasting Notes: maraschino cherry, molasses, strawberry, caramelized fig, blond tobacco, malt*  
Referred to as a new school American Espresso. It offers a focused and clean, yet supple, profile.

### Berkshire

*Tasting Notes: bold & luxurious, hints of stone fruit and a sweet, chocolaty smooth finish*  
This coffee combines a dense Indonesian body with the liveliness of American coffee. It yields a complex cup that is extremely versatile.

### Gold

*Tasting Notes: sweet caramel, dense chocolate, spice box, dried fruit, with abundant crema and syrupy smooth body*  
An espresso that includes carefully conditioned monsooned coffees from Southeast Asia that has lower acidity.

### Kalledevarapura

*Tasting Notes: sweet, delicate, buttery, and creamy with filbert and milk chocolate flavors*  
A super-smooth cup based on classic Indian character. This coffee shines in the press and as espresso.

### Vienna

*Tasting Notes: ripe cherry and chocolate tones with a velvety smooth finish*  
This coffee is very versatile and drinks well in a broad variety of brewing methods, either black or with milk.

## Dark Roast

### Commonwealth

*Tasting Notes: sweet, powerful, roasted nuts, spiced hot chocolate*  
A supremely versatile dark roast that is great in every brewing method including espresso preparation. The primary component is the super chocolaty Cafe Conquista grown in Brazil.

### French

*Tasting Notes: rich & seductive*  
Smooth, rich, dark chocolate finish

### Italian

*Tasting Notes: powerful & deep, dark chocolate, stewed plum, black cherry*  
The darkest road based upon a classic Southern Italian tradition. Perfect for someone who wants pronounced roasts with a complex world of flavors in the cup.

## Decaf

### French Decaf

*Tasting Notes: rich and smooth with a dark chocolate finish*  
This is the go-to coffee for dark roast lovers who don't want the caffeine. It is authoritative, yet smooth and chocolaty. It is versatile enough for all brewing methods and it is great straight or with milk.



## Nitrogen Infused Cold Brew Coffee & Tea

Made with the highest quality coffee and teas, sustainably sourced from family farms around the world. The quality of ingredients are appreciable as nothing else is added, just filtered water. Quivr is unpasteurized, leaving all the beautiful nuances of flavor intact. Additive and sweetener free, Quivr is vegan, paleo, keto, gluten free, dairy free, and contains zero sugar.

### Nitro Cold Brew

*Tasting Notes: sweet spice evolves into deep bittersweet chocolate and roasted nut flavors with a clean lingering finish*  
Smooth, energizing, and delicious.

### Decaf Nitro Cold Brew

*Tasting Notes: sweet caramel, dense chocolate, spice, dried fruit abound with a syrupy-smooth body*  
Unpasteurized, smooth, delicious, and caffeine-free.

### Black Tea

*Rich and complex, full-bodied with notes of honey, rose, and malt, and has an enjoyable long-lasting finish.*

### Oolong Tea

Notes of lilac, gardenia, and honey give way to a full-bodied palate with hints of buttered greens and a long refreshing finish.

### Hibiscus Tea

Rich and complex, full-bodied with notes of honey, rose, and malt, and has an enjoyable long-lasting finish.



## What does nitro-infused mean?

Nitrogen is a gas. The teeny tiny bubbles are infused into the canning process. If you #shakehardpourfast into a glass, the nitrogen breaks out of solution creating a naturally sweet, smooth, and creamy texture for an unforgettable drinking experience!



Mission: to use specialty coffee as a vehicle for positive change through long-term relationships with farmers, shade-grown and bird friendly coffees, direct farm-to-roaster trading, solar-powered roasting facility, people-centered development programs, organic certification.

Medium Roast

Arctic Sunrise

Tasting Notes: Lively, Rich, Balanced  
The only coffee hearty enough to travel with the annual Greenpeace Arctic Expedition. A flavorful blend of Uprising and Ring of Fire.

Aztec Two-Step

Tasting Notes: Dark Chocolate, Graham Cracker, Nutty  
A delightful blend of light and dark roasted Mexican Chiapas coffee. Smooth and nutty, with a bold finish.

Birdwatcher's Blend

Tasting Notes: Lively, Nutty, Smooth  
A smooth and nutty blend of Guatemalan Huehuetenango and Mexican Chiapas shade-grown coffee.

Cold Brew Blend

Tasting Notes: Chocolate, Smooth, Low Acidity  
Colombian, Nicaraguan, and Honduran beans blended. This smooth cup stands on its own but also holds up to cream and sugar.

Colombian

Tasting Notes: Chocolate, Caramel, Balanced  
A full-bodied, complex coffee.

Dark Roast

Ahab's Revenge

Tasting Notes: smoky, robust, highly caffeinated  
A powerful, yet sweet blend of Timor Arabica and eye-popping robusta. Contains the highest caffeine amount of any organic coffee.

Berkeley Shark Bite

Tasting Notes: fruity, smoky, robust  
A snappin' blend of dark-roasted robusta and Ethiopian formulated for our West Coast friends

Ethiopian Oromia

Tasting Notes: floral, fruity, smoky  
The best natural-processed Ethiopian coffees with a smooth, strong, and floral roast.

Guatemalan French Roast

Tasting Notes: bold, bittersweet, smoky  
Bold with a smoky flavor.

French Vanilla Kiss

Tasting Notes: Vanilla, Sweet, Creamy  
A breathlessly smooth blending of all-natural vanilla flavor and medium roasted organic Central American beans.

Full Moon

Tasting Notes: Hearty, Sweet, Roasty  
A hearty, howling combination of light and dark roasted Honduran and Timor beans, with a splash of Italian espresso roast. One of the original blends!

Hazelnut Dream

Tasting Notes: Hazelnut, Milk Chocolate, Smooth  
Mellow organic beans topped with a rich, all-natural hazelnut essence.

Mexican Chiapas

Tasting Notes: Smooth, Cinnamon, Brown Sugar  
A mellow cup with pleasant acidity. A great, comfortable cup any time of day.

Moka Java

Tasting Notes: Blueberry, Buttery, Earthy  
The Smooth, syrupy taste of Sumatran and the fruity, fragrant qualities of Ethiopian combined for this classic yet exotic coffee. The original European blend, still the best!

Italian Espresso Roast

Tasting Notes: bittersweet, robust, dark  
These high-grown Central American beans provide a rich, hearty flavor, analogous to a good burgundy. Pungent acidity and a robust, full body.

Marrakesh Express

Tasting Notes: fruity, spicy, creamy  
Fruity taste blended with passionate bites, making for a strong and mysterious brew. Feel the rhythms in the corners of your mouth.

Mexican French Roast

Tasting Notes: low acidity, dark chocolate, smooth  
Full-bodied, bittersweet taste, this smooths out the flavor and acidity.

Nicaraguan French Roast

Tasting Notes: rich, cocoa, dark chocolate  
An exceptionally smooth cup of coffee with a medium body and slightly dry.

Moka Sumatra

Tasting Notes: Raspberry, Cocoa, Balanced  
Combines the dry, rich cocoa undertones of hard bean and a full body. A best seller that feels like silk on your palate.

Peruvian

Tasting Notes: Sweet, Mild, Medium Bodied, Carbon Neutral Coffee  
A sweet, gentle coffee that is smooth and sweet, with hints of tropical fruit.

Rattlesnake Gutter Brew

Tasting Notes: Balanced, Bittersweet, Creamy  
A hearty, yet compassionate cup, combining Peruvian (sweetness), Guatemalan (smoky), with Italian espresso roast (for a little bite!).

Thunder Mug

Tasting Notes: Smoky, Robust, Spicy  
Full bodied, big taste, big bang!

Uprising!

Tasting Notes: Lively, Sweet, Smooth  
A soft and smooth blend of hearty, sweet, bold, and dry flavors. Rise up singing with this soft and smooth blend.

Ring of Fire

Tasting Notes: Full-Bodied, Dark Chocolate, Bold  
A dark, smokin' blend of high-altitude coffee beans from active volcanic soils of Indonesia, Timor, and Papua-New Guinea. Eye-opening!

Roadhouse Blend

Tasting Notes: Smooth, Low Acid, Bold  
High test, low acid coffee.

Timor

Tasting Notes: Chocolate, Full-Bodied, Spicy  
Spicy, slightly acidic bean. It's also really hard, so it can really hold up in a darker roast. Scorch away!

Sumatran French Roast

Tasting Notes: Full Body, Low Acidity, Earthy  
The most full-bodied coffee in the world. A deep, earthy brew with moderate acidity and a spicy verve. The darkest roast. Very full body, creamy mouthfeel, and herbal notes with a lingering finish.

Decaf

Mexican Chiapas Decaf

Tasting Notes: Nutty, Malty, Mild  
A mellow, medium-bodied cup with pleasant acidity. A great, comfortable cup any time of day. Decaffeinated using the Natural Water Process.

Hazelnut Dream Decaf

Tasting Notes: Hazelnut, Milk Chocolate, Smooth  
Mellow, medium roasted Peruvian beans topped with a rich, all-natural hazelnut essence. Decaffeinated using the Natural Water Process.

French Vanilla Kiss Decaf

Tasting Notes: Vanilla, Sweet, Creamy  
A breathlessly smooth blending of all-natural vanilla flavor and medium roasted Peruvian beans. Decaffeinated using the Natural Water Process.

Aztec Two-Step Decaf

Tasting Notes: Nutty, Malty, Balanced  
Like its caffeinated counterpart, a delightful blend of light roasted Mexican Chiapas and dark roasted decaf Peruvian coffees. Smooth and nutty, with a bold finish. Decaffeinated using the Natural Water Process.

Peruvian French Roast Decaf

Tasting Notes: Malty, Full-Bodied, Nutty  
A full-bodied, but flavorful and aromatic coffee. Best tasting decaf in the world! Decaffeinated using the Natural Water Process, same as Italian espresso roast decaf.

South American Half-Caf

Tasting Notes: Medium Bodied, Mildly Caffeinated  
A smooth, complex blend of the Colombian and Peruvian French Roast Decaf. All the flavor and half the caffeine! Decaffeinated using the Natural Water Process.

Thunder Mug Decaf

Tasting Notes: Bold, Nutty, Smooth  
Like its caffeinated counterpart, our secret, booming brew of Indonesian, Peruvian, and Timor Decaf coffees, all roasted dark. Full-bodied, complex with a big taste. Decaffeinated using the Natural Water Process.

# Nº SIX DEPOT

A small-batch coffee roaster in West Stockbridge, MA.

## Bali Blue Moon Organic

*Tasting Notes: chocolate, strawberry, syrup*

Shade-grown, eco-friendly, 100% organic coffee that is planted alongside trees such as Erythrina, Albizia, Tangerine and Orange in the Kintamani Highlands of the island of Bali, Indonesia. Blue Moon is part of a traditional farming structure—like a co-operative—where all profits go back to the farmers themselves.

## Berkshire Sky Blend

*Tasting Notes: clean, bright hope*

A classic, blue sky day kind of blend: a traditional mocha-java made of the deep blue Sumatra Ketiar Organic and the light, bright Ethiopian Yirgacheffe.

## Blue Velvet

*Tasting Notes: blueberry, sweet, deep*

A deep, chocolatey blend of Indian Monsooned Malaby and Ethiopia Amaro Gayo (natural) that has almost no acidity. The maltiest, smoothest, most decadent coffee blend.

## Ethiopia Yirgacheffe

*Tasting Notes: citrus, wine, floral.*

Ethiopia is the birthplace of coffee and Yirgacheffe is one of its finest. Yirgacheffe is produced in Southern Ethiopia in the Sidamo region. This coffee is distinguished by its creamy body and citric, floral tones. It is a beautifully bright coffee due to the fact that it is wet processed. This means the coffee cherries are depulped and washed at the beginning of the process, revealing a clean, light cup. It is also a delicious iced coffee. For more earthy, wild tones, check out our Ethiopia Amaro Gayo.

## Guatemala Swiss Water Decaf

*Tasting Notes: vanilla, nuts, sweet fruit, mild*

Swiss water process is the only way to achieve decaffeinated coffee without harmful chemicals. The Swiss water method uses only 100% pure water to gently remove the caffeine, yet keep this delicious Guatemalan's distinctive origin characteristics.

Coffee sourced from farmers who they've come to know. Shade-grown with organic and sustainable methods, hand-picked, and purchased from farms or co-ops that go beyond paying a fair wage.

## Heart of Darkness

*Tasting Notes: citric, chocolate, nutty*

For those who love a rich, dark roast we get to the heart of it with this deep, chocolate-y roast of Brazil Cerrado Oberon, while still keeping the clean, citric notes.

## Honduras COMSA Organic

*Tasting Notes: chocolate, lime, honey, berry*

Cafe Organico Marcala, or COMSA, was created in 2000 by 62 farmers who wanted to reform the way coffee was grown. Now recognized as innovators in organic techniques—from carbon sequestration, to methods of drying harvested coffee, to the recycling of wastewater—they share their practices with neighboring countries to find organic solutions to problems such as coffee rust. An exceptionally bold, but smooth cup of coffee. To bring out its chocolate notes, we roast it longer and deeper than other beans.

## Infinite Jest

In the spirit of play, this is roaster Flavio's test lab of infinitely tweaked and jesty blends. The quest for perfection is never-ending, just like the book. So if you're in the role the dice kind of mood, let's play.

## Kenya Nyeri Hill AA

*Tasting notes: lemon, black tea, baker's chocolate.*

Nyeri Hill is the earliest coffee estate in East Africa, run by the Catholic Archdiocese since the 1800s. Here, small, high-altitude farms bring their coffee to be sorted in cooperative mills using the highest quality sorting (AA). This Kenya is like no other, with a bright tea-like quality balanced by deep notes. We love this coffee as a pourover, yet the medium body also works well for espresso for those who like a brighter, wilder shot.

## India Monsooned Malabar

*Tasting Notes: cacao, smooth, earthy, no acidity*

Its name refers to both how it's processed (monsooning) and where it's processed (Malabar). It starts with a naturally-processed coffee bean, which is then meticulously weathered, or "monsooned," to result in a chocolatey, woody, nutty coffee with almost no acidity.

## No Ordinary Cold Brew

*Tasting Notes: chocolate, smooth, cocoa nib*

The perfect blend for cold brewing coffee at home. A mix of aged, Monsooned Malabar and high-grown Brazil Oberon creates a smooth, chocolate-y, almost cognac quality with virtually no acidity. While this blend was created for cold brew, it is wonderful brewed hot as well, particularly for those who prefer a low-acidity coffee.

## Notes from the Underground Espresso

*Tasting Notes: classic, deep, existential*

A classic in more ways than one. This deep, dark—if slightly existential—espresso blend serves up a smooth, rich espresso with no acidic notes, typical in the Northern Italian style

## Seck-Sie Blend

*Tasting Notes: intense, earthy, sweet*

The inimitable Sumatra Ketiar Organic is roasted three ways: dark, light and medium. Each roast brings out different characteristics— from fruit and herbs to dark chocolate and rich molasses. We then mix the three together in this deliciously seck-sie blend.

## Street Legal Espresso

*Tasting Notes: bright, light citrus notes, cacao base*

A modern "west coast" style espresso blend primarily composed of Ethiopia Yirgacheffe with a floral and sweet Meyer lemon finish.

## The Sun Also Rises

*Tasting Notes: bright-noted sunny blend with deep berry tones.*

A perfectly balanced "sunny" blend of both washed and natural Central American beans from small high-altitude coffee farms in Costa Rica, Honduras and Guatemala.

