

Third Draft Coffee

Small-batch roasted beans, shipped within 48 hours of the roast

Single origin

Ethiopia Guji — Washed, 250g	\$24.00
Jasmine, bergamot and stone fruit. Light roast, best as filter.	
Colombia Huila — Pink Bourbon, 250g	\$26.00
Red apple, panela and a long caramel finish. Forgiving across every brewer.	
Kenya Nyeri — AA, 250g	\$28.00
Blackcurrant and tomato-leaf acidity. The most vivid cup we roast.	
Brazil Cerrado — Natural, 250g	\$20.00
Peanut, milk chocolate, low acidity. What we reach for with milk.	

Blends

Workshop Espresso Blend, 250g	\$22.00
Brazil and Colombia, roasted a shade darker. Syrupy, chocolatey, holds up in a latte.	
Night Shift Decaf, 250g	\$24.00
Sugarcane-process decaf from Colombia. Actually worth drinking.	

Sets

Taster Set — 4 × 100g	\$36.00
Four current lots in 100g bags, with tasting notes and brew recipes.	

Kit

Ceramic V60 Dripper	\$32.00
01 size, in an unglazed off-white. Pairs with the filters below.	
Paper Filters, 100 sheets	\$9.00
Bleached 01 filters. Rinse them before you brew.	