

Second State Coffee

461 FLEMING ROAD, CHARLESTON SC 29412

OUR COFFEES

Heavy weight

—

BLEND,
COLOMBIA &
BRAZIL

COMPONENTS
75% FINCA LA
CASCADA, COLOMBIA
(WASHED)
25% MONTE VERDE,
BRAZIL
(NATURAL)

—

TASTING NOTES
MILK CHOCOLATE
RED APPLE
CARAMEL

205



Decaf

—

GUATEMALAN
BLEND

PROCESS
FULLY WASHED,
SWISS WATER

—

TASTING NOTES
DARK CHOCOLATE
DRIED FRUIT
TOFFEE

205



Gedeb Natural

—

GEDEO ZONE,
ETHIOPIA

PROCESS
NATURALLY
SUNDRIED

—

VARIETY
HEIRLOOM

—

TASTING NOTES
FRUITY
STRAWBERRY-
CREAM
MILK CHOCOLATE

205



Hambela

—

GUJI,
ETHIOPIA

PROCESS
WASHED

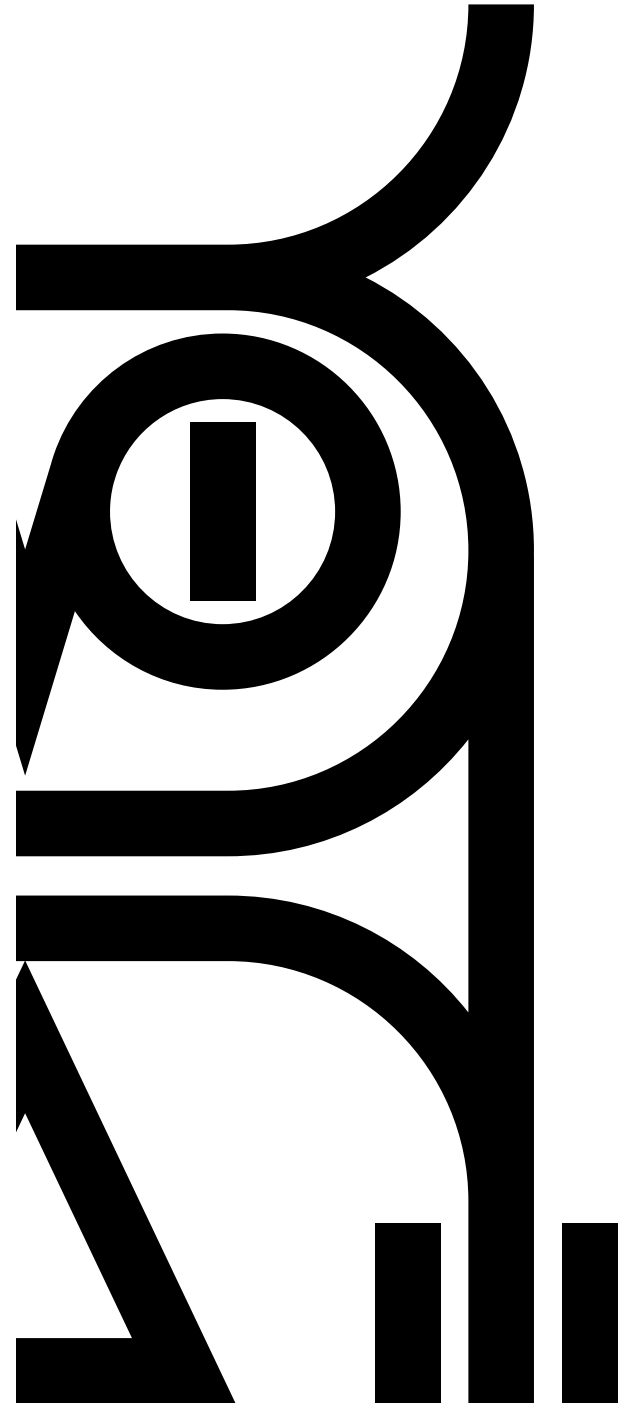
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VARIETY
HEIRLOOM

—

TASTING NOTES
ORANGE ZEST
YERBA MATE
PINEAPPLE

205



OUR MISSION

Craftsmanship and hospitality drive our company. We strive to source, roast and craft some of the best coffees in the world and in the process share with you a unique coffee experience in an approachable manner.