



THE STORY OF LIL' RED

Lil' Red Roaster was inspired by the 5am club. The driven, go-getters up before the sun, who wipe their tired eyes and push forward because they have a job to do. It was inspired by the dreamers who know that life is a marathon not a sprint and by the caretakers who always put others first. Family owned and locally roasted in Wake Forest, North Carolina, we are focused on one simple vision: To provide a moment of calm before the chaos with a unique tasting experience of evenly roasted, rich, full-bodied flavor in every sip.

Lil' Red is roasted in small batches. Our roasting process preserves the optimal flavor profile of our beans so that you receive the same high-quality coffee with every order.

Welcome to your moment of calm. Welcome to the best start to your day. Welcome to a new state of bean.

HISTORY

Lil' Red Roaster was carefully crafted from 40 years of experience providing businesses in the Southeast the finest local and national roasters for their office and home needs. As a result of feedback and requests from our valued customers, we set out to create something different, unique, and fun. Lil' Red started in 2021 as a labor of love. We began working with a local roaster to craft half a dozen coffee profiles. Each blend was carefully curated, cupped, and named by members of our team.

Keeping true to our traditions and commitment to this journey, we now provide our very own locally roasted coffee in small batch roasts. To date, we have sold over 10,000 lbs. of Lil' Red. We hope you get as much joy out of drinking it as we did creating it. Pour yourself a cup of fine coffee today!

LIL' RED ROASTER BLENDS

ECLIPSE BLEND **ROAST LEVEL: DARK**

All tasting notes perfectly align in this dark roast blend to create a syrupy and bittersweet sipping experience. Hints of dried fruit are followed by a smoky, dark chocolate finish. This blend is black coffee drinker approved, but pairs well with milk and sugar.

Tasting Notes: dried fruit, dark chocolate, molasses
Origin: Peru & Brazil

NICARAGUA 70/30 **ROAST LEVEL: MEDIUM**

A classic, bright, round body coffee with a silky sweet honey core. Mid tones of chocolate and nuts balanced with a slight hint of tobacco make this a great choice for those who drink their coffee black.

Tasting Notes: honey, milk chocolate, tobacco
Origin: Nicaragua & Honduras

MEXICO 435 **ROAST LEVEL: MEDIUM**

Grown on the rich soils of southern Mexico, you won't be able to resist the supremely smooth almost silky mouthfeel of this medium roast. Our beans are carefully roasted so that you can taste the well-balanced flavor set of slight citric acidity and toffee. A nutty, semi-sweet chocolate finish rounds out this superb easy-drinker. Great black or with cream and sugar.

Tasting Notes: semi-sweet chocolate, toffee, nutty
Origin: Chiapas, Mexico



BREAKFAST BLEND **ROAST LEVEL: LIGHT**

One sip of this breakfast blend will create a mild yet zippy burst of flavor. Take in pure bliss with the meyer lemon acidity, nougat mid tones and cocoa powder finish. This breakfast blend makes it easy to grab a second cup.

Origin: Bolivia & Nicaragua
Tasting Notes: Meyer lemon, cocoa, nougat

DECAF HONDURAS

So smooth and clean, you'll forget you're drinking decaf! A soft citric acidity weaves between hints of raisin and vanilla, gliding into a strong nutty finish.

Tasting Notes: raisin, vanilla, cashew, milk chocolate
Origin: Honduras

A FINE CUP OF COFFEE