

THE FOUR STEPS OF STONE CREEK COFFEE...



GROW responsibly

Our approach to sourcing green coffee is to work with growers to produce a high quality coffee that can be certified as socially responsible. Before purchasing, we taste, or “cup,” multiple samples from a particular country to find a coffee that meets our high quality standards.



ROAST to perfection

Roasting is an art and a science. By finding the intersection between the two we have been able to develop detailed profiles for each of our coffees. Our attention to detail results in a signature roasting style and creates the unique flavors found in every cup of Stone Creek Coffee.



BREW expertly

Our goal is to maintain and feature the quality of the bean and its roast in the final cup. Our Baristas exercise meticulous care while brewing and provide attention to essential details such as water filtration, grind particle size, temperature, and brewing method specifications.



SIP slowly

The culmination of a journey from far away fields to your cup is the moment when you finally get to smell and taste all of the extraordinary aromas and flavors contained within the coffee. From seed to cup, Stone Creek Coffee is guided by many hands...now two hands get to grasp that cup as it is enjoyed.