

COFFEE DRINKS

Americano

Espresso with hot water

Pairing — Opera Torte

Pour Over

Jamaican Blue Mountain
Single Origin

Pairing — Peanut Brittle

Cold Brew

Jamaican Blue Mountain
Single Origin over ice

Espresso

Blue Mountain blend

Double Espresso

Blue Mountain blend

Latte

Espresso with
steamed milk

Cappuccino

Espresso with foamed milk

Mochaccino

Cappuccino with
Jamaican chocolate
*Pairing — Jamaican Blue
Mountain Coffee Cake*

Bombon

Espresso layered
over sweetened
condensed milk
Pairing — Ginger Cookie

Turin

Espresso layered
with hot chocolate
and sweet cream

*Pairing — Brown Sugar
Plantain Tart*

Macchiato

Espresso with milk foam

Colada

Brewed espresso with
Demerara sugar

Irish

Americano with shot
of Irish whiskey, 2 sugar
cubes and heavy
cream float

*Pairing — Brown Sugar
Crusted Banana Bread*

Jamaican

Double espresso shot with
Jamaican Rum Cream

Pairing — Gizzada

Black Pearl

Cold Brew coffee with Tia
Maria and Jamaican Rum
*Pairing — Triple Jamaican
Chocolate Macadamia
Nut Cookie*

BOOZY ADVENTURES

Irish

Americano with shot
of Irish whiskey, sugar
cubes and heavy
cream float

Jamaican

Rum cream and shot of
double espresso

Mexican

Kahlua, tequila, shot
of double espresso

Black Pearl

Tia Maria, Jamaican
Rum, cold brew

PASTRIES

Peanut Brittle

Roasted peanuts,
caramelized sugar

Jamaican Blue Mountain

Coffee Cake

White cake marbled
with sweet brewed
espresso

Brown Sugar Plantain Tart

Boiled sweetened
plantain, caramelized
sugar, wrapped in
sugared puff pastry

Brown Sugar Crusted Banana Bread

Moist Jamaican banana
bread, crisp brown
sugar crust

Opera Torte

Layers of almond
sponge cake, Jamaican
Blue Mountain coffee
syrup, Jamaican chocolate
ganache, Jamaican Blue
Mountain coffee French
buttercream, Jamaican
chocolate glaze

Ginger Cookie

Sweet crisp cookie,
freshly grated ginger,
mixed spice

Gizzada

Baked sugar dough
shell with sweetened,
toasted coconut filling

Triple Jamaican Chocolate Macadamia Nut Cookie



Only coffee grown in the Blue Mountain range can be certified as authentic Blue Mountain Coffee.

step one - hand picking

Coffee is collected from farmers only after it is cherry ripe – completely red. The berries are hand-picked and floated in water on each farm. Farmers then bring the good coffee to one of over 80 MBCF collection stations where it is floated again to ensure only pre-floated coffee is taken into the factory.

step two - floating

Once it arrives at the factory, it is placed in large holding tanks and thoroughly inspected to eliminate any over fermented, green, or insect-infested cherries. It is then washed to remove the mucilage, a sugary substance on the outer section of the bean. The product left after washing is a creamy, brown bean known as wet parchment.

step three - the drying process

The wet parchment is then placed on large concrete slabs called barbeques for drying. This can take as long as five days depending on sunlight conditions. During peak, rainy seasons, mechanical dryers are also used. The drying process involves adjusting the moisture in the beans to specific levels. During this time, more assessments are made to ensure only top-quality beans pass it through.

step four - the resting period

The dried parchment is now bagged and taken to the warehouse where it will remain for at least 10 weeks. This is a critical stage of the processing where certain unique characteristics occur. Once the beans have rested, they are ready for hulling.

step five - hulling

Hulling is where the husk, or outer shell, is removed and what emerges is the world famous green bean. The husk is stored in a silo and used as fuel in the wood dryers. After hulling, the bean is polished to remove the silver skin on the outer layer and is now ready for sorting.

step six - sorting

All beans are sorted and sold based on certain characteristics verified by the Coffee Industry Board. The beans are graded according to size: Grade I, Grade II, Grade III, and Peaberry beans. A peaberry is a monocotyledonous, or closed bean. Next, the beans must meet stringent tests regarding taste, body, and color. The last step is one final inspection, done by hand, where each bean is examined to eliminate any defect.

step seven - exporting

The beans are then loaded into barrels made from Aspen wood and taken to the Jamaica Coffee Industry Board, who will inspect and label them as 100% Jamaica Blue Mountain® Coffee beans ready for export to those licensed to purchase and distribute them.

With the highest peak sitting at 7,402 feet, the Blue Mountain range spans 24 miles and borders the eastern parishes of Portland, St. Thomas, St. Mary, and St. Andrew to the south. Just below 5,500 feet lies a rich forest reserve, housing one of Jamaica's most valued asset; Blue Mountain Coffee trees.

A Rich Cup of Family Tradition

Jamaican Blue Mountain coffee is one of the world's finest cups you'll indulge in. Partnering with Coffee Traders Ltd., a Jamaican, family-owned and operated farm since 2003, has a heritage and culture to develop a coffee that is smooth, sweet, and floral with a balance of acidity. Rich soil and weather create the best farming conditions for our rare and exquisite beans, which are carefully harvested and processed to perfection to ensure the highest quality brew for you.



Supporting our Caribbean roots and community is part of our everyday business. We not only think about where our coffee is grown but how it is served, bringing Jamaica to our guests. We sought out local ceramics artist David Pinto. After honing his craft at Rhode Island School of Design, David moved back to Jamaica to open his shop Jamaica Clay, now operating for over 25 years. Each cup and plate is handmade for BLUM. David remarks, "When you do what you love, love is what you do. My work embodies energy and movement. I find beauty in the organic richness of form and feel."

GROWN & ROASTED IN JAMAICA

