



Turkish Coffee - \$3.50  
Espresso - \$2.25 / \$2.75

Tea Pot - \$2.75  
French Press - \$2.75

hot

	SM	MD	LG
Coffee	\$1.80	\$2.05	\$2.30
Americano	\$2.05	\$2.30	\$2.55
Hot Tea	\$2.25	\$2.50	\$2.75
Cappuccino	\$3.10	\$3.45	\$3.80
Latte	\$3.15	\$3.50	\$3.85
Steamer	\$2.00	\$2.25	\$2.50
Mocha	\$3.45	\$3.80	\$4.15
White Mocha	\$3.55	\$3.90	\$4.25
Chai	\$3.00	\$3.45	\$3.90
Café Au Lait	\$2.05	\$2.30	\$2.55
Breve	\$3.45	\$3.80	\$4.15
Hot Chocolate	\$2.75	\$3.00	\$3.25

bottled

Orange / Apple Juice	\$1.65
Perrier	\$2.15
Coke, Diet Coke, Sprite	\$1.50

iced

	SM	LG
Iced Coffee	\$2.50	\$3.25
Iced Latte	\$3.50	\$4.25
Iced Mocha	\$3.65	\$4.25
Iced White Mocha	\$3.65	\$4.25
Iced Breve	\$3.65	\$4.25
Iced Chai	\$3.00	\$3.60
Iced Tea	\$1.75	\$2.50
Italian Soda	\$2.15	\$2.75

blended

	SM	LG
Plain Frappe	\$3.65	\$4.25
Chai Frappe	\$3.95	\$4.70
Oreo Frappe	\$4.25	\$5.00
Double Mocha Frappe	\$4.45	\$5.10
Halvah Frappe	\$4.25	\$5.00
Smoothies	\$3.75	\$4.50

philosophy

**OUR BUYING PHILOSOPHY**

All of the coffee that we purchase is bought at a price that meets or (in most cases) exceeds Fair Trade minimum prices. As a company, Pasha is committed to building relationships with coffee farms/farmers who agree with the following principles:

**Fair labor conditions:** Farmers and workers must enjoy a safe and healthy environment, and only work when mutually acceptable.

**Transparent organizations:** Farmers and workers have equal rights to communicate with wholesalers.

**Community development:** Farmers and farm workers invest in social and business development projects like scholarship programs, quality improvement trainings, and organic certification.

**Environmental sustainability:** Harmful agrochemicals and GMOs are strictly prohibited in favor of environmentally sustainable farming methods that protect farmers' health and preserve valuable ecosystems for future generations

**OUR ROASTING PHILOSOPHY**

Unfortunately, for several years now the "burnt" or over-roasted bean flavor has been very popular. Large chain roasters made this popular because over-roasting extends the preservation time between roasting and serving.

The downside of this philosophy is that it burns away the subtle aromas and nuances of our select coffee beans. Simply put, it makes all coffees taste the same.

Call us weird, but we just don't feel right about selling burnt coffee. In general, the darker a coffee is roasted, the less you can actually taste the specific coffee. Really dark roasts just end up taking on a carbonized flavor, and they don't showcase many of the flavors of the actual beans used.