

Cabin Fever



Cabin Fever Coffee Co takes pride in the coffee they roast. It has taken us several years to perfect the profiles which bring out the best characteristics in each bean. Every roast is roasted in small batches to ensure the quality is never lost.

We source out coffees through Mountain Coffee's certified Organic and Fair-Trade warehouse in Delta B.C. Mountain Coffee sources their coffees directly from producers at origin, to ensure fair compensation to all producers.

Through much trial and error and extensive testing, we developed what we believe to be some of the highest quality coffees available.



Our Number One coffee, selection comes from a farm in El Salvador named Mapache Estate. This Estate is made up of 6 total farms at 1300m above sea level in the Apeneca Ilamatepec mountain range. Mapache maintains a strong commitment to the well-being of the coffee forests and employees up to 600 locals during harvesting. Coffees from these regions and most of Central America produce very sweet and smooth like flavours resembling milk chocolate, nutty, caramel notes.



Our second coffee selection is a Yirgacheffe, sourced from a region located in the southern parts of Ethiopia called Bukissa. Yirgancheffe is a high altitude coffee located between 1800-2000m above sea level.

Ethiopia is believed to be the birth place of coffee. It is said that Goat Herder named Kaldi noticed the energy in his goats after they fed on coffee plants.

Coffees from Ethiopia boast floral, fruity notes like tree fruits, berries and spice.



Our third coffee selection is our decaf which is a Brizillian SSFC (Strictly Soft Fine Cup) processed natural and pulped natural meaning the coffee is dried with all or most of the fruit still on the bean.

This process imparts sweet, fruity notes and produces a creamy body. The result is a well-balanced, nutty, chocolatey profile with low acidity and smooth body. The bean is then put through a Swiss Water Decaf process removing the caffeine without the use of chemicals.





SITKA is a perfectly roasted medium with notes of Milk Chocolate, Caramel and Nut. Sourced in El Salvador then carefully roasted in small batches to achieve an undeniable full flavor with no acidity.

Drip yourself a cup, it's worth the wait.

- 100% Arabica Sma
- Small batch roasted
- Ethically sourced Milk Chocoalate, Caramel, Nut



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MORNING GLORY Selected from deep in the forest of an area known to be the birth place of Arabica coffee. This Ethiopian Yirgacheffe is carefully crafted to accentuate the natural flavours of the bean by being carefully roasted in small batches which delivers a full-body taste with notes of Dark Chocolate, Raspberry Jam and Spice.

Drip yourself a cup, it's worth the wait.

- 100% Arabica
- Small batch roasted
- Ethically sourced Dark Chocolate, Raspberry Jam, Spice







WEST COAST DEBAF for when you crave that smooth cup of coffee but also need your sleep.

West Coast Decaf is sourced out of Brazil, put through a swiss water process then carefully roasted to deliver a full-body taste with notes of Milk Chocolate, Nut, and Brown Sugar.

Drip yourself a cup, it's worth the wait.

- 100% Arabica
- Small batch roasted
- Ethically sourced
- Milk Chocolate, Nut, Brown Sugar



MEDIUM DECA













FORBIDDEN PLATEAU is as dark as they come. But even though its bolder than John Wayne this coffee from El Salvador, still boasts a smooth, flavourful taste that will get you up and on your feet in the morning.

Low acidity full body roast.

Drip yourself a cup, it's worth the wait.

- 100% Arabica
- Small batch roasted
- Ethically sourced
- Bakers Chocolate, Almond, Smoke





