

Monkey Business Café Cookies

Small Cookies _____ x 1/2 Dozen \$ 6.00 = \$ _____
 _____ x 1 Dozen \$12.00 = \$ _____

Small Cookie Choices:

White Chocolate Macadamia Nut _____
 Peanut Butter _____
 Chocolate Chip _____

Large Cookies _____ x 1/2 Dozen \$10.00 = \$ _____
 _____ x 1 Dozen \$20.00 = \$ _____

Extra Large Cookies _____ x 1/2 Dozen \$15.00 = \$ _____
 _____ x 1 Dozen \$30.00 = \$ _____

Large and Extra Large Cookie Choices:

White Chocolate Macadamia Nut _____
 Chocolate Chip _____

Freshly Baked Pastries (Sold by the dozen only)

Bagels _____ x 1 Dozen \$18.00 = \$ _____

Regular Cream Cheese (serves 12) _____ x 1 Tub \$15.00 = \$ _____

Specialty Cream Cheese (serves 12) _____ x 1 Tub \$25.00 = \$ _____

Croissants _____ x 1 Dozen \$33.00 = \$ _____

Chocolate Croissants _____ x 1 Dozen \$32.00 = \$ _____

Boutique Muffins _____ x 1 Dozen \$24.00 = \$ _____

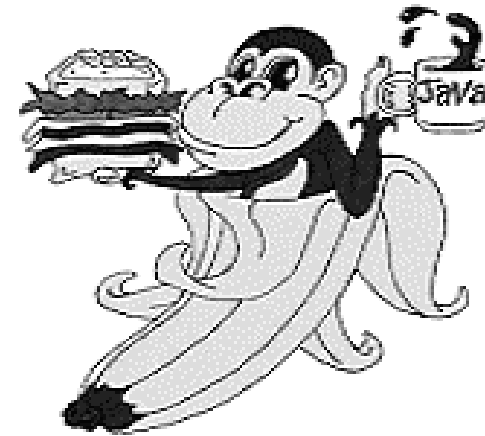
Cinnamon Rolls _____ x 1 Dozen \$27.00 = \$ _____

Scones (ask about our healthy choices) _____ x 1 Dozen \$24.00 = \$ _____

Sticky Buns _____ x 1 Dozen \$36.00 = \$ _____

Monkey Business Café Organic Coffees

At Monkey Business café we support organic coffee suppliers, farmers and those in transition from pesticide-free to certified organic farming. Organic coffee growing helps to maintain an ethical partnership between consumers, farmers, and the environment. We invite you to join us in enjoying a cup of “Coffee with Conscience”.



Monkey Business Café
 301 E. Amerige
 Fullerton, CA 92832

714-526-2933 (Café)
 714-526-4933 (Fax)

Monkey Business Café uses only the finest, high altitude Arabica beans from the lush, tropical mountainous regions of four different continents. The Arabica tree yields only one pound of beans per harvest, but each tree bears fruit for twenty years. When ripe, the Arabica beans are carefully picked by experienced hands and then begin the long preparation process of soaking, sun-drying and meticulous sorting before they travel the thousands of miles to our roaster.

Despite this careful preparation, the final step of roasting is all important, for it is not until the green bean is perfectly roasted, that it gives up the flavor and aroma producing oils that give each coffee its unique flavor. It is not hard to see why fine coffees are compared to fine wines. The same painstaking care and love for the process the produces great wine also distinguishes great coffees.

Consumers are now more aware than ever of the difference between good coffee and mediocre fare. Whether it's the first cup in the morning or at the end of a fine meal, Monkey Business Coffee is the best way to leave that lasting impression of quality and fresh roasted taste.

Monkey Business Flavored Blends

Vanilla Nut
French Caramel
Chocolate Raspberry
Irish Cream

Hawaiian Hazelnut
Chocolate Cinnamon
Chocolate Almond
Christmas Blend

Monkey Business Coffee Club **Buy 9 lbs- get one free** **Special orders available!**

About Our Cafe

Monkey Business Café is a 501c3 non-profit social enterprise located in Downtown Fullerton. Monkey Business Café serves as a Workforce Development Program for at-risk youth

Our Mission

To heal, educate and empower abused and neglected youth to become healthy, productive and self-sufficient adults in the community.

Our Vision

To provide the necessary continuum of care to youth in and emancipating out of the foster care system, in order to eliminate homeless at risk youth and adults in the community.

Monkey Business Blends

Amerige Blend – *French & Vienna Roast* – This dramatic blend was one of our first creations and remains a favorite. It combines the flavors of Columbian, Costa Rican and Kona and has just enough dark roast to give a delightful, bittersweet aftertaste.

Lemon Street Blend- *French and Vienna Roast* – Our oldest and dearest blend combines Central American and Indonesian beans to produce a true cup of gold. Costa Rican, Mexican and Sumatran.

Fullerton Blend (Organic) – *French and Vienna Roast* – As the name implies, a superb blend, full of character and richness. Guatemalan, Mexican, Sumatran with a touch of Hawaii.

Java Blend – *French RoastI* – A hearty, robust blend with a full body and intense flavor, combining the dramatic characteristics of New Guinea, Mexican and Sumatran

Monkey Business Blend – *French and Vienna Roast* – An exciting, harmonious blend with deep, rich tones and brisk personality. The name may make you smile, but the brew is something to sing about.

Espressos

Espresso Blend - French Roast - A blend of Central American and Indonesian coffees which produce a bittersweet cup, low in acidity, with a full body and a deep rich aroma.

Roast Facts

Vienna Roast- The lightest of the dark roasted coffees. Typically it has dark oily patches on the surface and the true flavor of the bean is evident.

French Roast- In spite of its name, this is not a coffee that is grown in France; it is simply the type of roast preferred by the French. The bean has a dark brown appearance with an oily surface, producing a brew that is bittersweet and low in acidity. Taste varies with bean type.

Espresso- Espresso is a method of brewing and not, as many assume, a type of bean or a degree of roast. Espresso is an Italian invention whereby superheated water is passed through finely ground coffee. If made properly, and if freshly ground coffee is used, a true espresso will have a glorious bittersweet taste.

Decafs

These European Steamed Water Processed decaffeinated coffees have proven themselves to be the best on the market. The coffee is decaffeinated in its green bean state, before the delicate oils are developed through roasting, leaving the original tastes and aromas in the beans for a rich and satisfying cup.

Colombian Decaf - *French Roast*

Costa Rica Decaf- *Vienna Roast*

Sumatra Decaf- *Vienna Roast*

Peruvian Decaf

Monkey Business Organics

Brazilian Organic- French Roast- This coffee has an exceptionally full and creamy body with a complex and balanced aroma. A sweet lingering aftertaste that includes hints of allspice characterize this bean from South America.

Colombian Organic- French Roast- A large uniform bean that deserves its fine reputation. A very dependable mild coffee, rich in flavor and aroma, well balanced with medium body.

Costa Rican Organic- Vienna Roast- Costa Rica is known for its beautiful tropical rain forests and fine coffee. This high grown coffee derives its excellence from volcanic soils. A classically complete coffee, sweetly smooth, rich and aromatic.

Ethiopian Organic- French Roast- Arabica coffee is native to Ethiopia and to where all the coffees of the world can trace their ancestry. This bean has an exotic flavor and an unusually complex, smooth and velvety taste.

Guatemalan Organic- French Roast- A full-bodied coffee with a distinctively nutty flavor and exquisite aroma giving a rich, spicy cup. Guatemalan coffee has a distinct smokiness that is subtle and unforgettable.

Kenya- French Roast- This coffee is one of the world's finest. It has an intense flavor, very floral and fragrant. A coffee that is clean and bright with a solid body and "winy" like acidity. Excellent as an espresso.

Monkey Business Organics Cont...

Mexican Organic- French Roast- The beans are large and uniform, well balanced and clean. This coffee is delicate in body with a hint of roasted hazelnuts. It brews up a fragrant, sweet, satisfying cup. A great blender.

New Guinea Organic- French Roast- A particularly sweet full-bodied coffee, perfectly balanced, and very aromatic.

Nicaraguan Organic- French Roast- The chardonnay of coffees. This bean has not been available up to now because of the embargo during the Reagan-Bush years. The beans are sun dried and have a stunning acidity with a rounded, flowery flavor.

Peruvian Organic- French Roast- A rare cup of coffee, complex and full-bodied, with a well rounded flavor and deep, rich aroma. A coffee lover's delight.

Sumatran Organic- French Roast- An Indonesian classic, known for its richness and unusually full body. This coffee has an intense and exotic flavor with earthy, herbal undertones.

Tanzanian Peaberry Organic- French Roast- African coffees have a character all their own and this Tanzanian Peaberry is exceptionally rich and hearty with a delicate