

Week 1-2

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Onda Origins at La Marzocco Cafe

Onda Origins is a Seattle-based coffee roasting and sourcing company that's building a new way of doing business: connecting coffee growers and drinkers so together we can make coffee more sustainable.

We share revenue from every purchase directly with the grower, so every cup supports higher wages, better coffee, and a healthier planet. We're pioneering the use of blockchain to create unprecedented transparency for customers and maximize revenue for growers. Join us at our flagship cafe & roastery in South Seattle to learn more.

BLACK flip menu over for details

Espresso

Tusitala Blend	3.75
Enrique Navarro Reserva Especial Costa Rica	6.50
Victor Calderon Decaf Guatemala	3.75

Batch Brew

Masha Washed Burundi	4.25
Ivonne Herrera Guatemala	3.75

WHITE

Cortado	4.25
Cappuccino	4.75
Latte	5.25
Mocha	6.25

SIGNATURE BEVERAGE

Here's Jonny

espresso, gingersnap cookie milk, lemon sugar 7.00

Hoppy Holidays Winter Soda

soda water, hopped cranberry, espresso 7.00

NON-COFFEE

Tea	3.50
Hot Chocolate	4.50
Gingersnap Steamer	3.00

FEATURED BITES

Okazu Pans are small grab and go bread with savory filling. Made by Umami Kushi.

Citrus Chicken Okazu Pan

citrus chicken & black bean with plantains 6.50
Pairs well with Enrique Navarro Reserve | Costa Rica

Chicken Mole Okazu Pan

chicken mole with cocoa nibs & tejocote 6.50
Pairs well with Ivonne | Guatemala

**While supplies last*



Week 1-2

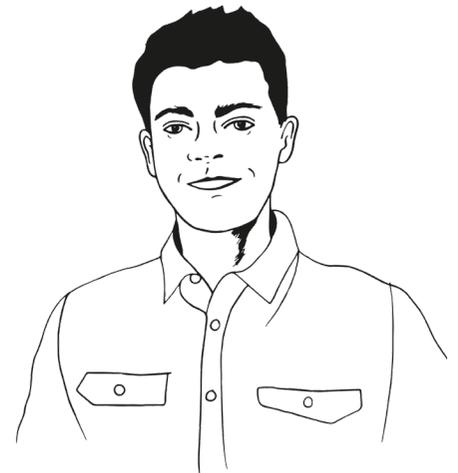
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Connect with your coffee's grower on blockchain.
Scan QR code with your phone camera.

Espresso

Tusitala Blend

Tasting notes: Cacao nib, cream, caramelized sugar
Modern espresso, a blend of our current fresh crop coffees, maintains approachability, balance, and clarity of flavor.



Enrique Navarro | Reserva Especial | Costa Rica

Tasting notes: Lemon drop, shortbread cookie, burnt sugar, sticky rice cake

Enrique is a Cup of Excellence winning coffee grower who rested his most special lot of coffee in cherry to jump start natural fermentation, imparting clean and complex flavors and an overall subtly sweet cup.



Victor Calderon / Decaf / Guatemala

Tasting notes: butterscotch, molasses, orange acidity, almond

Victor's organic farm is on a migration route for butterflies, which flutter all over the area, the rich canopy of trees on the farm forming a haven for them. His coffee was decaffeinated through Swiss Water.

Batch Brew

Masha / Washed / Burundi

Tasting notes: Apple, Cranberry, Floral, Sparkling Citric Acidity, Silky Body

This community exceeds 3,000 farmers and one million coffee trees. Our revenue share supports agrobusiness training for growers to improve farm productivity and resiliency.



Ivonne Herrera / Guatemala

Tasting notes: Almond, orange, citrus, chocolate, sweet, creamy

Ivonne is a single mother who manages her own coffee farm. Ivonne's earnings per pound nearly doubled by working with Onda to trace her coffee from bean to cup on blockchain.



Week 3-5

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Onda Origins at La Marzocco Cafe

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Espresso

Tusitala Blend	3.75
Masha Natural Burundi	4.75
Victor Calderon Decaf Guatemala	3.75

Batch Brew

Ms. Vone Laos	4.00
Kiko Ribeiro Brazil	3.75

WHITE

Cortado	4.25
Cappuccino	4.75
Latte	5.25
Mocha	6.25

SIGNATURE BEVERAGE

Here's Jonny

espresso, gingersnap cookie milk, lemon sugar 7.00

Hoppy Holidays Winter Soda

soda water, hopped cranberry, espresso 7.00

NON-COFFEE

Tea	3.50
Hot Chocolate	4.50
Gingersnap Steamer	3.00

FEATURED BITES

Okazu Pans are small grab and go bread with savory filling. Made by Umami Kushi.

Butternut Squash Okazu Pan (v)

butternut squash with spiced pumkin seeds 6.50
Pairs well with Masha Natural | Burundi

Pork Belly Okazu Pan

bamboo rice & pork belly with toasted coconut spice 6.50
Pairs well with Ms Vone | Laos

*While supplies last



Week 3-5

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Espresso

Tusitala Blend

Tasting notes: Cacao nib, cream, caramelized sugar

Modern espresso, a blend of our current fresh crop coffees, maintains approachability, balance, and clarity of flavor.



Masha / Natural / Burundi

Tasting notes: Cherry cordial, crème brûlée, lingonberry syrup

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Victor Calderon / Decaf / Guatemala

Tasting notes: butterscotch, molasses, orange acidity, almond

Victor's organic farm is on a migration route for butterflies, which flutter all over the area, the rich canopy of trees on the farm forming a haven for them. His coffee was decaffeinated through Swiss Water.

Batch Brew

Ms. Vone / Laos

Tasting notes: Jasmine, honey, starfruit/ gooseberry, macadamia nut

Ms. Vone is an experienced coffee producer who also raises cattle and operates her own café and guesthouse. "You think the men are strong?" she says. "Ha! I can lift more sacks of coffee all day, every day than any man here!"



Kiko Ribeiro / Brazil

Tasting notes: Nutty & chocolatey, classic Brazil, versatile with good body

Kiko guards 40 hectares of untouched Mata Atlantica, a critically endangered ecosystem in Brazil. For a coffee that's rich in notes of milk chocolate, brown sugar, and almond - look no further.

