



Rise, shine, and brew. Cheering and sweet, one cup will help transform even the sleepyheads into a morning person. And it totally beats a cold shower.



A classic among classics. Perfectly balanced. Sweet with a touch of spice. It's the blend you can smell and taste when you close your eyes and think of the word "Caribou".



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Smoky and rich, with levels of sophistication matched only by its drinker. It's Caribou's take on a classic—and it's classic for a reason



Smooth and creamy subtle caramel sweetness, medium body, mild acidity, deep and nutty aroma.



Hints of vanilla (sweet/creamy) and hazelnut (toasty/nut) Smooth and creamy subtle caramel sweetness, medium body, mild acidity, deep and nutty aroma.

















Throw on another log and cozy up to this one. Dark roasted and full-bodied, the intense chocolatey flavor will warm you up regardless of your proximity to the nearest fireplace.

A rich deep cup of Central American Coffee with notes of toasted marshmallow, chocolate, and graham crackers.

Take home the cornerstone of the coffeehouse. Our espresso is sweet, smooth, and sophisticated. Whether you sip it straight or make your favorite drink, it serves as a little liquid inspiration to take on whatever the day throws at you.

An enduring classic blend with a smooth satisfying flavor. Perfect morning, noon, and night.

A classic favorite, this black tea hails from India and China. Citrusy notes of bergamot.

Flowery, fruity herbal tea blend that is fragrant, refreshing & delightful.

Hibiscus, red raspberry and other natural flavors.

A blend of black teas.

Contains three different types of cinnamon infused with orange peel and sweet cloves.

A hand blended green tea infused with the essence of pineapple.

20 individually wrapped tea bags



## **OVER 25 YEARS**

Caribou Coffee has over 25 years of coffeehouse, foodservice, and office coffee knowledge, ensuring the highest quality experience for your guest.









