

# XANADU

COFFEE COMPANY



## ABOUT XANADU



### THE XANACREW:

#### **RANDY :**

Accounts Management and Machine Service

#### **DEACON :**

Roasting and Inventory Management

#### **JESSE:**

Deliveries and Warehouse Fulfilment

#### **DONOVAN:**

Barista Training and Shop Development

#### **WHOLESALE INQUIRIES AND SERVICE:**

480.220.8779

[xanaducoffeeco@gmail.com](mailto:xanaducoffeeco@gmail.com)

#### **ORDERS:**

602.751.4523

[orders@xanaducoffee.com](mailto:orders@xanaducoffee.com)

#### **BARISTA TRAINING INQUIRIES:**

[xanaduedu@gmail.com](mailto:xanaduedu@gmail.com)

## XANADU ETHOS

Coffee is a commodity here in the US, but for the producers of coffee, who base their lives on growing, picking, and processing coffee, we owe it to them to treat their product with due respect. This pertains to all aspects of coffee under our control, including;

- Strive to buy green coffee from traceable farms with sustainable growing practices.
- Credit will be given to the farmers on all packaging and miss-labeling will not be tolerated on any level.
- Roasting the coffee with precision, care and purpose. Each batch of coffee roasted is another piece of the puzzle that unlocks the best flavors a coffee has to offer and will be treated as such.
- All equipment will be kept clean and well maintained.
- Only the highest quality, or comparable sustainability sourced packaging will be used.
- We will maintain a healthy training program that is made economically reasonable and available to the public.

## WHOLESALE POLICIES

- Delivery routes are as follows :
  - Monday : Tempe/Scottsdale/Mesa
  - Tuesday: Glendale/North Phoenix/West Phoenix
  - Wednesday: Central Phoenix
  - Thursday: Downtown Phoenix
  - Friday: Open  
(In most instances we will work together to find the best delivery date for your shop)
- No minimums on orders if they are placed 48 hours before their delivery date.
- All deliveries and service stops include a \$5 delivery/travel Fee, no exceptions. Customers have the option of picking up orders at the warehouse or at the coffee shop for free, if desired.
- Rush orders (same day or weekend orders) include a \$15 fee.
- Invoicing is done through quickbooks. We accept all forms of payment. By default customers are granted net 20 terms for payments. After 25 days, a 3% late fee will be assessed and will be applied for each month payment is withheld.

## ORDERING FORMAT

- Orders can be text/called to : 602.751.4523 or emailed to : [orders@xanaducoffee.com](mailto:orders@xanaducoffee.com)
- Orders must be placed 2 days prior to day of delivery, otherwise it is considered a rush order and subject to rush order fees/penalties.
- When ordering, please specify the amount of coffee you want in lbs and the specific coffee you are ordering ( we offer 4 espressos and 5 drips), and of the coffee is whole bean or to be ground for some specific purpose. The more information you provide , the more accurate we can be fulfilling your order.

# ESPRESSO BLENDS

## 'NEON' HOUSE ESPRESSO BLEND

10+ years of experience roasting coffee and pulling shots and this represents the zenith of all our hard work. Our single-origin espressos contain high quality, microlot coffees that are first and foremost sweet and balanced, but also carry complexity and liveliness. Roasted specifically for a smooth and fully developed shot of espresso.

### COFFEE NOTES:

Peach  
Blackberry  
Milk Chocolate

Medium - Light

\$10.00/lb

\$8.50 Retail Bag

## 'OLD WORLD' TRADITIONAL ESPRESSO BLEND

A classic 3-bean blend approach where crema, balance, and sweetness were our ultimate goals. Pulled from the roaster right around the onset of 2nd crack allowing for really nice caramelization of the organic compounds in the beans. Versatile and easy to dial in.

### COFFEE NOTES:

Butterscotch  
Toffee  
Citrus

Medium

\$10.00/lb

\$8.50 Retail Bag

## 'MIND FLAYER' ESPRESSO

The same classic recipe as the Old World espresso but developed longer in the roaster to give it more intensity with a chocolate and caramelized sugar forward profile. Great for milk based drinks.

### COFFEE NOTES:

Butterscotch  
Toffee  
Citrus

Medium - Dark

\$10.00/lb

\$8.50 Retail Bag

## DECAFCOLOMBIA ESPRESSO/DRIP

Swiss Water Process Colombia from the Hulia region. Great coffee makes great decaf and this is no exception. Roasted to shine at either espresso or drip.

### COFFEE NOTES:

Maple Syrup  
Brown Sugar  
Cherry

Medium

\$10.50/lb

\$8.50 Retail Bag

# DRIP BLENDS

## 'LUMINOUS' HOUSE DRIP BLEND

Our flagship drip blend. This represents everything we have to offer in terms of balance, clean profile, sweetness, and lively acidity. Something to enjoy any time of any day, in any circumstance.

### COFFEE NOTES:

Melon  
Plum  
Black Cherry

Medium

\$10.00/lb  
\$8.50 Retail Bag

## 'THE TRAVELER' ROTATING SINGLE-ORIGIN

There are so many amazing coffees from around the world and, sadly, we can't sell them all at the same time. This is our ingenious compromise. Just ask for the 'Rotating Single Origin' and we will drop off a unique single origin every that rotates every month. Expect microlots from regions like: Ethiopia, DR Congo, Peru, Panama, Sumatra, Papua New Guinea, Loas, etc.

### COFFEE NOTES:

Medium - Light

\$10.50/lb  
\$8.50 Retail Bag

## 'DARK SIDE OF THE MOON' HOUSE DARK DRIP

A high quality, washed arabica roasted to a very nice... 420°F in the roaster. The flavor profile is smooth, sweet, and maintains heavy body with strong flavors of cocoa, malts, and aromatic wood in the cup.

### COFFEE NOTES:

Cocoa  
Malt  
Aromatic Wood

Medium - Dark

\$10.00/lb  
\$8.50 Retail Bag

## 'XANABRU' COLD BREW BLEND

Our Cold Brew Blend is a simple take on perhaps the oldest recipe in specialty coffee, the Mocha-Java blend. We like to blend a chocolate-forward, low acid coffee to anchor to the blend with a natural processed African coffee that lifts the profile with its blueberry and citrus notes.

### COFFEE NOTES:

Fudge  
Blueberry  
Malt

Medium - Dark

\$10.50/lb  
\$8.50 Retail Bag

# NITRO - INFUSED COLD BREW COFFEE

We source, roast, and brew all our own kegs right here in Phoenix, AZ.

All cold brew nitro undergoes 24-hours of extraction, is filtered twice, and then infused for 24 hours with nitrogen.

Our 'Xanabru' Cold Brew Blend is a simple take on perhaps the oldest recipe in specialty coffee, the Moka-Java blend (25% natural-processed Ethiopian and 75% washed Guatemala Antigua).

Nitrogen infusion provides a nice creamy texture to our already delicious cold brew.

Keg prices INCLUDE refilling of nitrogen gas, delivery, cold-brew system maintenance and regularly scheduled line cleaning.



## COMPLETE COLD BREW KEGERATOR

Nitro Tank, Gas Regulator,  
Ball-lock hook-ups, and  
Pull-Handle

\$600 - Non Commercial  
\$1200 - Commercial

## 5 GALLON KEGS

Cold Brew Coffee

\$95

Pre-infused Nitro Cold Brew Coffee

\$95



## INSTALLATION OF NITRO KEG INTO EXISTING BEER KEG

Replacement of Gas, Connections, and  
Line Flush

\$120

# SYRUPS, SAUCES, AND CHAI

## MONIN [GLASS, 750 ML]

Almond	\$6.99
Banana	\$6.99
Blackberry	\$6.99
Blueberry	\$6.99
Caramel	\$6.99
Cherry	\$6.99
Coconut	\$6.99
Cucumber	\$6.99
Gingerbread	\$6.99
Hazelnut	\$6.99
Irish Cream	\$6.99
Lavender	\$6.99
Lemon	\$6.99
Macadamia Nut	\$6.99
Mango	\$6.99
Peach	\$6.99
Peppermint	\$6.99
Pineapple	\$6.99
Praline	\$6.99
Pumpkin Pie	\$6.99
Pumpkin Spice	\$6.99
Pure Cane Sweetener	\$6.99
Raspberry	\$6.99
Rose	\$6.99
Strawberry	\$6.99
Spiced Brown Sugar	\$6.99
Toasted Marshmallow	\$6.99
Toffee Nut	\$6.99
Vanilla	\$6.99
Watermelon	\$6.99
White Chocolate	\$6.99

## MONIN [ORGANICS, 750 ML]

Organic Caramel	\$7.99
Organic Hazelnut	\$7.99
Organic Raspberry	\$7.99
Organic Vanilla	\$7.99

## MONIN [PLASTIC, 1L]

Agave	\$12.89
Cucumber	\$9.89
Desert Pear	\$10.89
Honey Sweetener	\$13.59
Pure Cane Sweetener	\$9.75

## MONIN [SUGAR FREE, 750 ML]

SF Caramel	\$7.49
SF Hazelnut	\$7.49
SF Vanilla	\$7.49
SF White Chocolate	\$7.49

## MISC:

Pump Reg	\$2.00
Pump 1L	\$2.00
Pump, Sauce	\$2.50

## SAUCES [MONIN, 64 OZ]

Chocolate	\$15.39
SF Chocolate	\$19.19
White Chocolate	\$16.99
Caramel	\$16.59

## CHAI CONCENTRATE

Maya	\$34.00
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## MILK ALTERNATIVES

Pacific Barista Oat Milk	\$33.00 / Case ( 12 x 32fl oz )
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## MAYA - LOOSE LEAF / LB

### BLACK

Apricot	\$17.26
Blue Lady	\$14.56
Blackberry Sage	\$13.79
Cinnamon Orange	\$13.05
Ginger Peach	\$16.26
Lady Earl Grey	\$16.66
Peach	\$14.74
Peach Mango Bliss	\$15.47
Prickly Pear	\$17.13
Raspberry	\$18.21
South Indian	\$9.67
Tropical	\$14.93
Vanilla	\$15.36

### HERBAL

African Red Rose Rooibos	\$19.89
Chamomile	\$18.20
Cinnamon Orange Spice	\$14.66
Citrus Hibiscus	\$14.99
Cranberry Breeze	\$15.08
Hibiscus Flower	\$12.60
Infusion #9	\$14.25
Island Berry	\$20.93
Prickly Pear Herbal	\$19.38
Relaxing Mint	\$21.85
Seven Seas	\$14.66

### WHITE

Dragonfruit	\$21.60
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### GREEN

Org Japanese Matcha	\$67.53
Jasmine Special Grade	\$20.45
Jasmine Sunset	\$17.95
Gunpowder	\$13.89
Moroccan Mint	\$14.72
Peach	\$14.80
Pomegranate Mojito	\$14.25
Blackberry Jasmine	\$16.61
Vanilla Mint Sencha	\$20.87

### OO LONG

Ti Kuan Ying	\$39.76
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## MAYA - ICED TEAS

30 CT PER CASE | 3 GALLON BREW EACH PACKAGE

### BLACK

Apricot	\$48.00
Coconut	\$48.00
Ginger Peach	\$48.00
Mango	\$48.00
Peach	\$48.00
Prickly Pear	\$48.00
Raspberry	\$48.00
Traditional	\$39.00
Tropical	\$48.00
Watermelon	\$48.00

### GREEN

Jasmine	\$38.00
Peach	\$33.00
Pomegranate	\$36.00
Strawberry Peach	\$33.00
Traditional	\$30.00
Tropical	\$33.00
Vanilla Mint	\$42.00

### HERBAL

Berry Peach	\$73.00
Cranberry Breeze	\$73.00
Ginger Peach	\$85.00
Prickly Pear	\$72.00
Watermelon Mint	\$73.00

### WHITE

Madagascar Coconut	\$70.00
Raspberry	\$95.00

## MAYA - SACHETS

Each sachet is made of wholly biodegradable materials from the natural cotton string to the soy based mesh.

### MAYA SACHET [GREEN]

Chinese Sencha	\$6.20
Jasmine Special Grade	\$6.42
Jasmine Sunset	\$6.47
Gunpowder	\$5.87
Moroccan Mint	\$6.07

### MAYA SACHET [WHITE]

Dragonfruit	\$6.10
Sweet Peach	\$6.48

### MAYA SACHET [BLACK]

Amazing Grey	\$6.00
Blue Lady	\$6.35
Earl Grey	\$6.02
English Breakfast	\$6.36

### MAYA SACHET [HERBAL]

Citrus Hibiscus	\$6.69
Prickly Pear	\$6.52
Relaxing Mint	\$7.21
Seven Seas	\$6.02



# EQUIPMENT SALES AND SERVICES

AS OF JANUARY 1ST, 2024 : We only do machine and equipment service for wholesale clients of Xanadu Coffee. This is a change we had to make to ensure the highest quality of service for our existing and onboarding clients.

## Sales:

We are wholesale distributors of

- La Marzocco, Nuova Simonelli, and Victoria Arduino Espresso Machines
- Mahlkonig and Anfim Espresso and Coffee Grinders
- Bunn Coffee Brewers

All new machines sales include dealer warranty on parts, standard installation, transportation, bench testing, and preventative maintenance for the first year. When machines are installed, all documentation with the manufacturer is filled out and kept in good standing so that the warranty will remain intact for its entire duration.

Email us for a full price list on new machines.

## Repair Rates:

\$5 Trip Charge  
\$100/Hour + Parts



Think of servicing your espresso machine like you would a vehicle. Optimally, a robust preventative program will cover your espresso machines, grinders, brewers and water filtration with regular visits multiple times a year. Also, while maintaining a preventative maintenance program will not ensure your machine lasts until infinity time in the future, it will help extend the life of your machine significantly, as well as help us to identify and address any issues before they turn into, huge, expensive problems.

## MACHINE REBUILDS

Full espresso machine rebuilds are a great way to give life to your old machine. Rebuilds typically take 3 - 4 weeks and include a loaner machine at no additional cost. All rebuilds include complete dismantle of machine, acid washing of the boiler and all water lines, new water pump, pressure stat, solenoids, and gaskets.



### Typical Rebuild Costs :

1 GROUP: \$2,000 + Labor

2 Group: \$3,000 + Labor

3 Group: \$3,500 + Labor

## PREVENTATIVE MAINTENANCE



Sign up for a comprehensive Preventative Maintenance plan that will be catered to your shops specific needs and includes your espresso machine, grinders, coffee brewers, and water filtration systems. We will come out every 6 months to check on each and perform all regular maintenance as per manufacturer guidelines.

# BARISTA TRAINING

## OUR BARISTA CLASSES

We offer classes every Wednesday, in 2 hour sessions, with 2 students per class . Classes are offered on a first come, first serve basis and cost \$40 per student.

The first class is focused on pulling consistent, desirable shots of espresso from your espresso machine. We focus on brewing ratios, grooming, and the balance of flavors in your espresso.

The second class is focused on milk steaming and drink composition. You will learn the proper methods for producing sweet, consistent steamed milk as well the basics for pouring latte art.



## OUR BARISTA TRAINER

Donovan's been working in coffee for four years and when he's not practicing latte art you can find him playing video games or hiking. He participates in latte art competitions regularly, has a real passion for coffee and is eager to share his knowledge with anyone interested.

Classes are booked on a first come, first serve basis, tickets are sold through eventbrite.

For more information email us @ [xanaduedu@gmail.com](mailto:xanaduedu@gmail.com)