



Celebrating 15 Years with 15% Off

IN STORE & ONLINE
OCT 3RD & 4TH

This year marks our 15 years running as Cole Coffee. We can't be thankful enough for the community that surrounds us, and the neighbors we've been able to welcome. We couldn't do this without you, so this coming weekend we're doing 15% off!



[Shop Merchandise](#)

Online code
SALE15



COFFEE AT COLLEGE & 63RD STREET A TIMELINE



1985
The Freshest Grind
Royal Coffee is established on a quiet side street in Rockridge at College and 63rd. They become one of the first independent coffee shops in the East Bay to sell Organic bulk beans.

1990
Only Two
Michael Murphy takes on 2 shifts a week at Royal Coffee, where he learns the business from the bottom up. He gets promoted to manager within a year.



1998
Expansion
The business expands by opening a full service Cafe on College Ave. One of the first cafes to offer individual Pour Over coffees made to order. French presses were delivered to tables and our famous poached eggs were launched. Michael meets his future wife when she buys a small Sumatra.

2005
The Chance of a Lifetime
Given the chance of a lifetime, Michael purchases Royal Coffee and it is what we know today as Cole Coffee. The bulk bean menu expands to 21 different varieties with a majority of the offerings Fair Trade and Organic.



THROUGH THE YEARS
We can't be Thankful Enough
We can't be more grateful for the customers who shop local and our loyal employees who help us build community. It's been wonderful to see Rockridge become the bustling neighborhood it is today. We love the stories of first dates that turn into marriages, lifelong companions made and serving kids their first hot chocolate. Seeing your faces and coming together during this time brings us so much joy.

Ending Soon! Coffee of the Month: Panama Finca Las Brumas



This coffee hailing from Fincas Las Brumas, Panama (region bordering Costa Rica) boasts flavors of Cherry Cola, Fresh Cream, Caramel and Milk Chocolate. Not only does the rich ecological advantages of the area add to the flavor of these beans, but also the workers who harvest it.

César Araúz manages his family's 60 acre farm, keeping 6 year round employees and adding on 60 seasonal workers from the Ngobe Bugle indigenous group during the harvesting season. After harvesting, the coffee is then depulped, fermented, washed and dried in the sun.

To dry the coffee, workers place the freshly picked "cherries" on covered patios and raised beds, raking them throughout the day to keep them fresh and turned until the moisture content of the beans drops below 11%, in this specific case, 10.3%

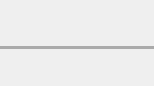
The dedication that goes into producing this coffee shines through, so grab yours today.

[Click Here for Purchase](#)

Announcing: Extended Hours!



Happy to announce that our hours have been extended! Come See us anytime Tuesday through Sunday 7am to 5pm



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