

Kicking Horse Coffee

“Life is definitely too short to start your day drinking the wrong cup of coffee.”



CERTIFIED ORGANIC
CERTIFIÉ BIOLOGIQUE

FAIR TRADE NOT AID
ÉQUITÉ ET NON CHARITÉ



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Small in stature but big on flavour, Kicking Horse Coffee is nestled in the heart of the Canadian Rockies and at the headwaters of the mighty Columbia River. A lot has changed since 1996, now employing over 40 people and occupying a 60,000 sq ft office building and roasting facility.

Some people say it is the Rocky Mountain air, some people suggest it is the altitude... whatever it is, we're not footing the medical bill if our coffee takes you out with a roundhouse to the tastebuds!

Traditionally roasted and blended at 3,000 feet above sea level, Kicking Horse offers a 17 flavour portfolio of the very best Organic Fair Trade coffee concoctions in the country.

Organic Shade Grown

We purchase from small farm cooperatives, ensuring farmers receive better compensation for their hard work. Supporting organic shadegrown coffee results in better water quality and health conditions for the coffee farmers. They do not use pesticides, herbicides or fertilizers which can be harmful to both the producer and the environment.

Our organic coffees are grown in the shade of the rainforest canopy, providing a natural environment for birds and plants. These conditions offer superior quality and maintain a healthy and balanced ecosystem. Shade grown is a sustainable practice and results in a better tasting coffee.

Fair Trade

By purchasing Fair Trade organic coffee, you participate in a social and economic movement, ensuring farmers receive a fair price regardless of market forces. We've been a licensee of Fairtrade Canada since its creation. We truly believe Fair Trade organic coffee is good for the environment and the coffee farmers' social and economic welfare. For more depth visit: www.transfair.ca

A Statement on Quality

At Kicking Horse Coffee we have about as much use for the word as the styrofoam packaging on the last Happy Meal we bought 10 years ago. We prefer to use words like annihilation of mediocrity to describe our product. Thriving from the efforts of its team, Kicking Horse embodies such principles in every aspect of its operation. For us, quality is a relentless personal dedication to taste, presentation and service which means that anything produced by Kicking Horse is nothing short of the very best it can be.



Fundraising Coffee



454 HORSE POWER [Dark]

VELVETY • EARTHY • SPIRITED

Easily the most powerful concoction we've created. 454 Horse Power is an Indonesian-based heavy-bodied coffee with an earthy taste. Kicking Horse Coffee's lone female roaster took it upon herself to give the blend its now-infamous name, because this blend gets fired up to 454 degrees. Be forewarned: don't tangle with this horse unless you're prepared to get bucked...

Tasting Notes: Deep, dark-roasted coffee, with hints of cocoa.



KICK ASS [Dark]

SWEET • SMOKY • AUDACIOUS

The name says it all: carpe diem, play to win, no regrets. Don't let this cute little donkey fool you—he plays for keeps. This take-no-prisoners roast is popular with athletes who'd rather enjoy a good cup of coffee than choke down an energy bar before a workout. A great mix of Indonesian and Central American beans that is guaranteed to kick some sense into you.

Tasting Notes: Intense, full-bodied, dark-roasted attitude



SMART ASS [Medium]

CHEEKY • BRIGHT • PRECOCIOUS

There is one in every crowd; the trickster, the jokester – the one you can't help but like. So comes the inspiration for our Smart Ass blend. Not one to take itself too seriously, until it comes to delivering the punch line, this remarkable concoction is the ultimate tribute to those too clever for their own good.

Tasting Notes: Bright, Creamy & Chocolaty as a lighter Espresso



THREE SISTERS [Medium]

SMOOTH • SAVOURY • SEDUCTIVE

The trio of peaks known as the Three Sisters are just outside of Banff National Park near Canmore, Alberta. It is among the most photographed vistas in the Canadian Rockies. This blend pays homage to it with a triple punch of light, medium and dark roasts of Indonesian, Central and South American beans.

Tasting Notes: Lots of flavour comes together in a perfectly balanced shot



Z-WRANGLER [Medium]

BOLD • SWEET • COURAGEOUS

Far enough away from the hustle of downtown to operate a modest farm and ranch, but still close enough to nip in for a jug of milk, long-time Invermere family the Zehnders have the best of both worlds. So does this coffee, which bears their brand. Blending our special Indonesian and Central American roasts, this 'camp coffee' has a lasso on taste!

Tasting Notes: Sweet and smooth with intense body and brightness