

who is coda?



love coffee.
drink coda.

Tim and Tommy Thwaites, brothers from America's coffee heartland, left the Seattle area in search of adventure and prosperity.

They have studied all facets of coffee from the origin characteristics of green coffees, to the art of roasting, through drink preparation and retail interface.

Their mission is simple:

To set the standard for coffee excellence through education, advocacy, and partnerships. With the belief that success is reciprocal, Coda will do what it takes to exceed expectations.



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denver wholesale
coffee roaster

why coda?



Offering quality coffee is an evolving process. It is paramount that we never become complacent with the quality of our coffee.

It begins at the farm. We work hand in hand to build a relationship with the farmers and create accountability for the coffee grown.

Once the coffee arrives here in Colorado, numerous taste tests are performed to ensure nothing has changed during transit.

All of our coffee is fair trade. This ensures that the farmers receive healthcare, education, infrastructure, and money towards women's initiatives.

We continue to reinvent the standard of quality for specialty coffee. You can rest assured that when you enjoy a cup, it'll blow your mind!

coda for your business

Consider us your complete coffee resource. We help all of our customers in any way possible because our focus is on building mutually beneficial relationships.

Our expertise encompasses all aspects of coffee with special interest in roasting and cupping, retail training, equipment selection, and retail planning and design.



Continuing education is one of our core beliefs. Free hands-on training for owners, managers, and employees is one of the benefits of partnering with Coda Coffee. You can even take a lesson from our founder Tommy!

Coda puts customer satisfaction and quality above everything else. We want to be your best kept secret and strategic partner.

roaster's pick

February's coffee of the month:

Ethiopian Sidamo

This is a great coffee with lots of desirable character. The flavor is bright lemon citrus, with bits of blackberry in the finish.

This blend is both certified USDA organic and kosher.

If you go to our website today, you can order a 12 ounce bag for just \$14.95.

While placing your order, you can decide the grind type: whole bean, drip, espresso or french press.

You can have it delivered once, monthly, or every two weeks.

