

The coffee your dessert deserves, at 35 cents a cup.

Coffee for restaurants & bars



THE NUMBERS

≈ \$0.35

Drip cost per 8 oz cup
at 55 g/L and ~\$20/lb

≈ 90% gross margin

Sold at \$3.50
cup, lid and milk extra

≈ \$0.80 a double

Espresso after dinner
sells at \$4–5

Most restaurants pour whatever the distributor carries. A dark, clean, organic cup after dinner costs almost nothing more and is the last thing the table remembers.

THE PROGRAM

- Dark roast for batch brew and espresso; matcha and refreshers for the bar
- Batch-brewer setup guidance and a brew ratio card for the line
- Delivery on your schedule, invoiced net 30, free shipping
- 20% off the first order; standing-order pricing once you're on a rhythm
- Batch brewer on loan, free, from 25 lb a month — we own it and service it

WHAT HAPPENS NEXT

- 1 Samples: a bag for the brewer, a bag for the machine
- 2 We size the first order to your covers
- 3 Standing delivery day; reorder from the portal or a text

TERMS

20% off the first order · net 30 from the first invoice · free shipping · 5 lb minimum · USDA organic · roasted to order in Chicago, shipped within two business days.

Equipment: brewer or grinder on loan from 25 lb a month; espresso or bean-to-cup with the lease paid by us from 60 lb; or program pricing with the machine included at +\$1.50/lb on a 12-month term.

Free samples: coffeemoksha.com/wholesale/samples

A person replies within 48 hours · rsurana@coffeemoksha.com

Price examples at the published 5 lb tier; your tier improves with volume.