

Farm to Coffee Bar: Locally-Sourced Coffee at 1MB

At 1MB, we challenge ourselves to "think green" and monitor our impact on the metro community every day. From distributing reusable mugs to employees, to having accessible recycling receptacles, to donating leftover food from the café, we are committed to bettering not only the local environment, but the people who live in it as well.

Locally-sourced products are one of the biggest trends in commerce today, and incorporating some of Atlanta's best into 1MB was a given. [Octane coffee/bar](#) (with four locations around ATL) provides our own coffee bar on the first floor with drink and food products regularly.

Evan Burgos, general manager of the coffee bar and café at 1MB, explained that sourcing locally "doesn't go through big corporations or mass production, but is instead fine-tuned by small businesses who directly boost the Atlanta economy."

Every morning, Burgos buys a house drip or Americano from the coffee bar simply because of the fresh taste. Octane's coffee beans are produced one state over in Alabama in small batches, and sent to 1MB within three to four days. Compared to large coffee companies, whose beans will sit for weeks on-end, [Octane strives to provide a strong sense of community](#) with an exceptional product.

Head to the atrium for the freshest craft coffees, and look to the café for more local finds. The salads and fruit come from [small farms, too](#). And on the weekends, check out Octane coffee in [Grant Park](#), [Westside](#), [Buckhead](#) and [Woodruff Arts](#) (they roast their coffee on-site, yum!).