

BLOOM & BEAN COFFEE CO.

A neighborhood cafe & micro-roastery in Sacramento, built on wholesale-anchored unit economics.

Raising \$180,000 (SBA 7(a) loan) to open in January 2027.

\$463k Y1 revenue

modeled, month-by-month

2.64x DSCR

year-1 debt-service coverage

Month 5 profitable

net income turns positive

Demand is daily. Good local supply isn't.

507M

cups of coffee Americans drink per day
(NCA, Spring 2026)

66%

of U.S. adults drank coffee in the past day — more than any other beverage
(NCA NCDT, Spring 2026)

58%

drank a specialty coffee in the past week — a record share (NCA)

~195M

Americans drink coffee at least weekly (NCA)

The local gap (illustrative): Sacramento's growing central neighborhoods run heavy on national chains and light on quality-first independents with in-house roasting — the segment specialty drinkers trade up to.

One roaster, three revenue engines.

Cafe

High-frequency retail anchor: espresso bar + limited food, \$13 average ticket, designed for repeat morning traffic.

Micro-roastery

Roasting in-house lifts gross margin and differentiates the shelf: whole-bean retail at cafe margins, roasted meters from the register.

Wholesale

B2B accounts (offices, restaurants) at ~\$775/mo each — contracted, recurring volume that smooths retail seasonality.

Why the mix matters: break-even lands at \$388,656 — 84% of modeled Year-1 revenue (\$463,097). The wholesale layer is what pulls break-even under the retail line.

Simple menu. Honest status.

MENU & PRICING

Espresso drinks	\$4.50–\$6.50
Pour-over / drip	\$3.50–\$5.50
Whole-bean retail (12 oz)	\$16–\$22
Pastry program (partner bakery)	\$3.75–\$5.25
Wholesale account (avg/mo)	\$775

Average retail ticket: \$12.50 (drink + attach)

WHERE WE ACTUALLY ARE (PRE-REVENUE)

- ☒ Site identified; LOI drafted for 1,400 sq ft on 24th St corridor
- ☒ Roaster spec'd (12 kg); supplier quotes in hand
- ☒ Recipes and menu costed to the ingredient
- ☐ Lease execution — pending this financing
- ☐ Buildout, permits, hiring (2 FT + 3 PT)
- ☐ First 4 wholesale LOIs → contracts at open

A \$25B market, sized down to a defensible slice.

\$24.98B

U.S. coffee market, 2026 (Mordor Intelligence)

\$31.05B by 2031

4.45% CAGR (Mordor Intelligence)

536,449

Sacramento city population (U.S. Census, Jul 2025 est.)

~354,000 daily coffee occasions in city limits

536,449 × 66% past-day incidence — directional

Trade area: central neighborhoods

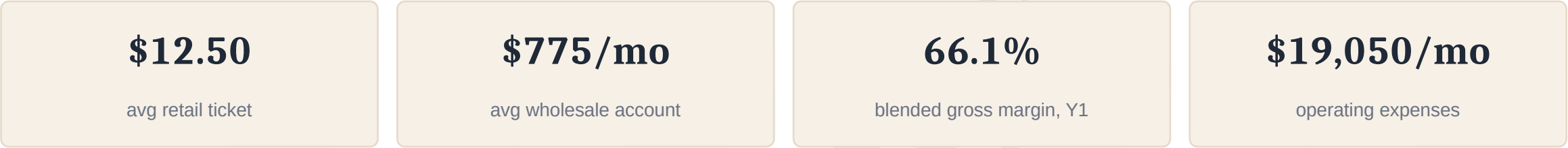
walk/commute radius around the 24th St corridor

120 tickets/day at maturity

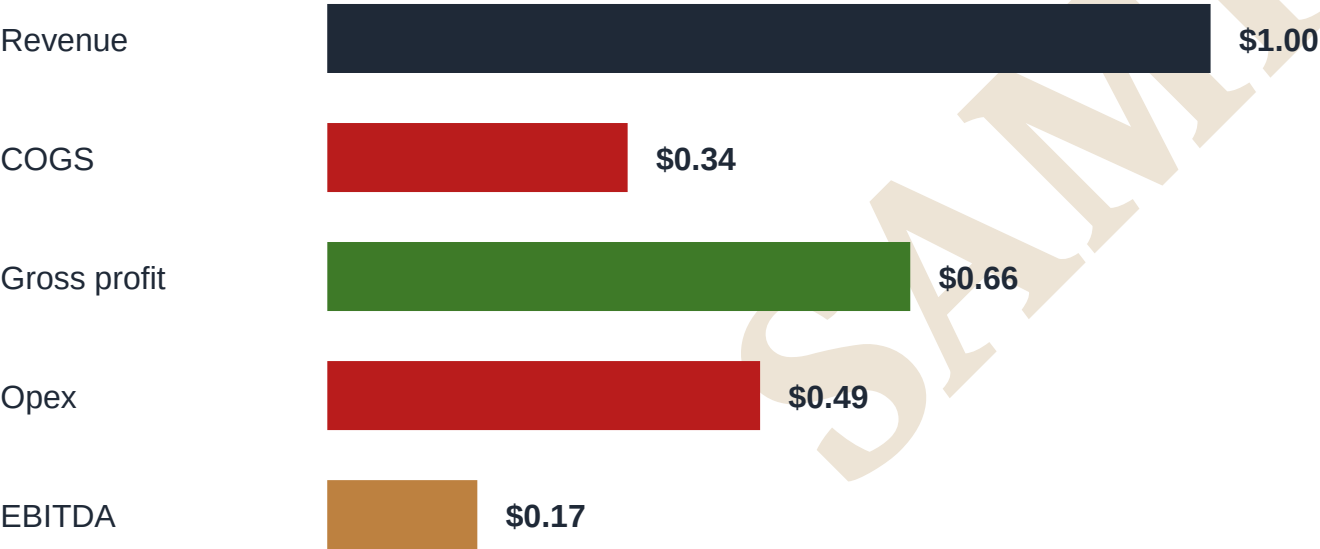
≈ 0.03% of city daily occasions — deliberately conservative

Occasion math is directional (population × national incidence), used only to show how small a share the model needs.

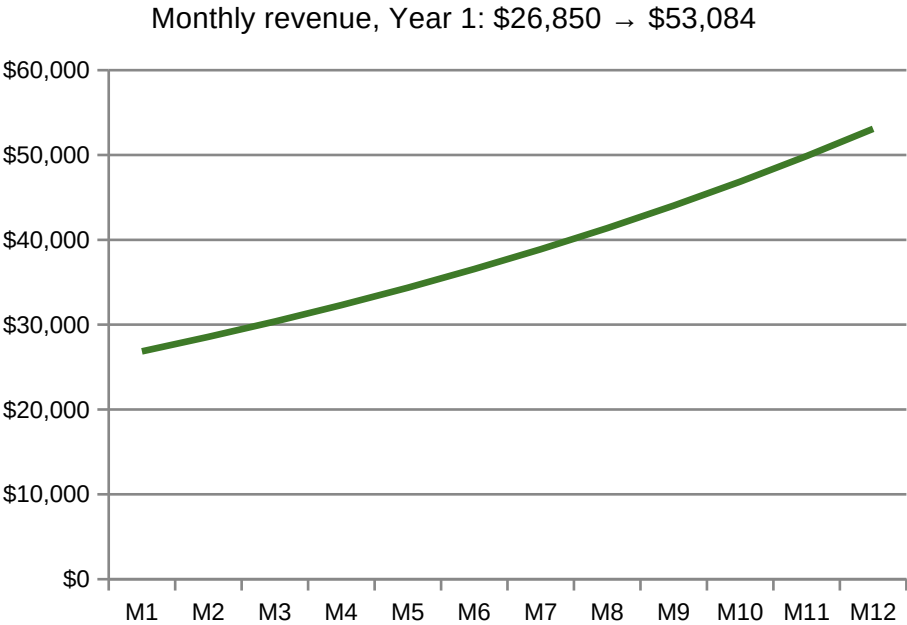
Where each revenue dollar goes.



THE DOLLAR WALK (YEAR 1)



16.8% EBITDA margin



Funding to profitability in eight months.



No revenue is claimed today. Months are model months from opening; the milestones above are commitments of sequence, not promises of outcome.

We know exactly who we're up against.

Competitor	Their edge	Their gap	Our wedge
National chains (Starbucks et al.)	Scale, speed, app loyalty	Commodity roast, no local identity	Quality + roastery story
Temple Coffee Roasters	Established local premium brand	Premium price point, few doors	Neighborhood convenience
Old Soul Co.	Beloved local operator, wholesale too	Capacity-constrained wholesale	Service-level SLA on accounts
At-home brewing (85% of past-day drinkers drank at home — NCA)	Cheap, habitual	No occasion, no third place	The 15-minute ritual at a fair price

Honest risk: incumbents are good. Our bet is narrower — a specific corridor, a roastery story, and contracted wholesale revenue they aren't built to chase at our size.

Wholesale first. Retail loud. Retention quiet.

1 — Pre-open B2B

Sign 4 wholesale accounts before doors open (LOIs → contracts). Model grows accounts ~9%/mo to ~10 by month 12 — each worth ~\$775/mo.

2 — Launch retail

\$1,200/mo local marketing (3.1% of Y1 revenue): corridor partnerships, opening week, local search — no national spend, ever.

3 — Retain

Simple punch-card loyalty + subscriptions for whole-bean. Wholesale SLA: 48-hour roast-to-delivery, quarterly business reviews.

Why wholesale-first: contracted accounts mean the shop opens with revenue on day one — the retail ramp builds on a floor, not from zero.

Operators, not tourists.



Maya Chen — General Manager

Eight years running high-volume cafe operations (last: 3-unit group, \$2.1M combined revenue). Owns P&L, hiring, and the front of house.



Daniel Reyes — Head Roaster

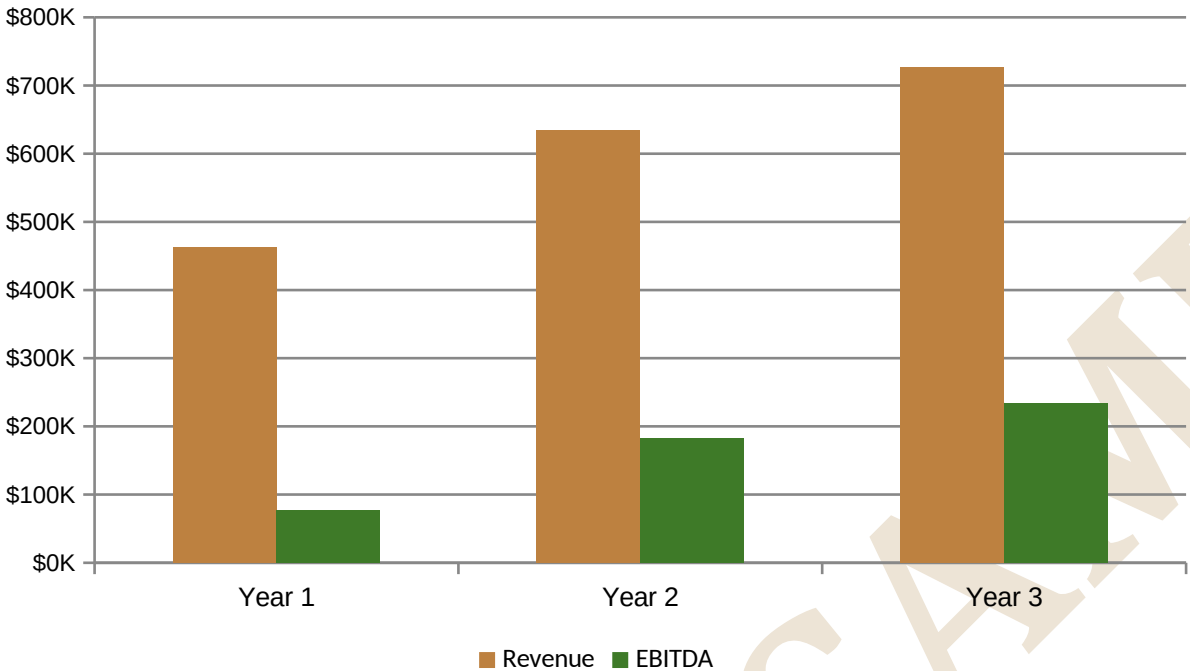
Q-certified; five years sourcing and roasting for a regional roaster. Owns the roast program, wholesale quality, and supplier relationships.

ADVISORY

Bookkeeping & tax: local CPA firm (engaged) · Buildout: licensed GC with two cafe builds in the corridor · Legal: lease reviewed by tenant-side counsel

SAMPLE NOTE: these bios are fictional. A production deck built for you carries your real team, verified as you state it — we never invent credentials.

Three years, base and downside.



2.64x → 7.92x
DSCR, Y1 → Y3

\$37k → \$156k
net income, Y1 → Y3

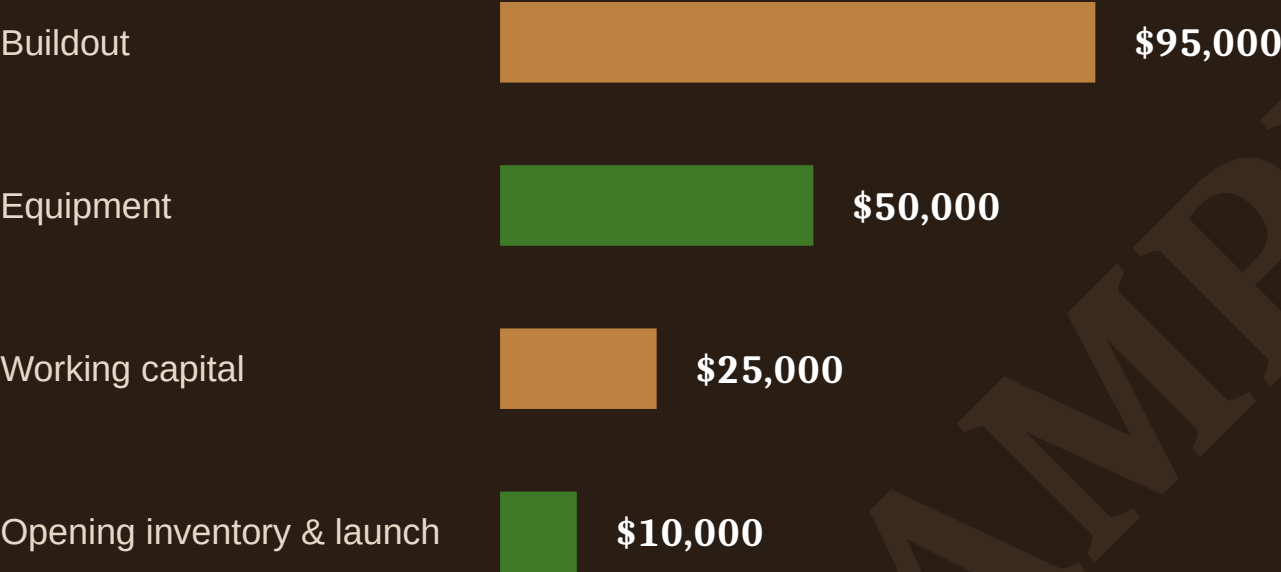
\$388,656
break-even revenue (84% of Y1)

\$2,454/mo
debt service on \$180k

Downside case (–25% traffic): Y1 revenue \$347k, EBITDA \$1k, DSCR 0.04x recovering to 1.85x in Y2; EOY1 cash \$-31,001.

Full statements, monthly model, and the live Excel behind every figure ship with the plan. Downside is disclosed, not buried.

A fully-specified \$180,000.



\$145k of the ask is depreciable assets (≈ \$800/mo straight-line over 15 years — matching the model's depreciation input).

\$2,454/mo
repayment at modeled 10.75% APR, 10-yr term — verify rate at application

2.64x coverage
Year-1 EBITDA vs. debt service

1.85x under stress
downside-case DSCR by Year 2