

# Libations

## Sparkling

Baron de Seillac Brut Rosé \$9.00 glass/\$28 bottle  
Dry with enticing fruit flavors and a fine mousse.

## White

Vallee des Rois Touraine Sauvignon Blanc \$9.00 glass/\$28 bottle  
The classic tropical fruit flavors and high acidity of this wine from the Loire Valley in France make it a great food wine.

Paradosso Pinot Grigio \$9.00 glass/\$28 bottle  
Aromas of summer peaches and tangerines with a touch of honey  
Kiona Columbia Valley Chardonnay \$9.00 glass/\$27 bottle  
Fresh fruit flavors with almond and crème brûlée notes

## Red

Château Les Tours de Bayard Montagne \$12.00 glass/\$38 bottle  
Ripe and rich, aromas of dark plums, black fruit, chocolate and spice  
Kiona Columbia Valley Estates Cuvee \$10.50 glass/\$32 bottle  
A rich blend that provides a mouthful of cherry fruit, spice & oak.

Kiona Estate Red Mountain Syrah \$12.00 glass/\$38 bottle  
Mineral and fruit aromas with earth, spice and dark fruit flavors.  
Burnside Road Sonoma Zinfandel \$11.00 glass/\$34 bottle  
Rich and vibrant dark fruit flavors laced with cinnamon and subtle vanilla

Paradosso Montepulciano d'Abruzzo \$9.00 glass/\$27 bottle  
Beautiful floral scents layered over an array of red and black fruits.  
Lively, rich, easy-drinking cherry flavor with soft tannins and engaging spiciness

Nero dei Venti Chianti \$30 bottle  
This classic elegant Chianti boasts beautiful aromas of red cherries and aged balsamic.

Terres d'Orb \$38 bottle  
Bright aromas of sweet violet, dark cherry & lavender. Light and soft in texture, brings forth rich flavors of blackberry, red berries, subtle vanilla and spice

Kiona Estate Red Mountain Merlot \$36 bottle  
Medium bodies with a dark core of black cherry fruit, juicy and plush, it's flavors lined by a cedary spray of tannins

*Auspicious Brew Party Punch Hard Kombucha*

\$8.00

*Strawberry & ginger, lemon*

*Auspicious Brew Indigo Skies Hard Kombucha*

\$8.00

*Blueberry & lemongrass*

*Caramel Apple Martini*

\$12.00

*White tea w/lavender, tangerine, elderflower & vodka*

*Earl Gray Old Fashion*

\$12.00

*Earl Grey, bourbon, bitters*

*AutumnSangria*

\$11.00

*Rose, vodka, plums, cherries & peaches*

*Mimosa, Bellini, Sherry \$9.50      Beer \$7*

*Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$4.95*

*We do have Gluten Free options, please let your server know of  
any allergies BEFORE YOU ORDER*

*May we start with tea.....*

*By the cup (1-2 cups) small pot                      \$4.95*

*By the pot (5-6 cups) large pot                      9.90*

*White Tea (light caffeine) (steep 5 minutes)*

*Dragon Fruit – pomegranate, kiwi, raspberry & dragon fruit*

*White Grape – currants, rose hip, mallow & cornflower*

*Mango Pear – delicate white peony with bits of mango & pear*

*Angels Kiss – a heavenly blend of passionfruit, pineapple,  
strawberry*

*Black Teas (most full caffeine, see decaf) (steep 4 minutes)*

*Ceylon Star - Sri Lanka makes a classic flavor*

*Earl Grey – crisp bergamot aroma and flavor on Ceylon*

*English Breakfast - traditional blend*

SFI Signature Blend – black tea, pink peppercorns, tangerine & vanilla

Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves

Lapsang Souchong – black Chinese tea with a smoky note

Darjeeling – Himalayan Blend with soft amber and nutmeg

Blackberry Maple – dried blackberries & leaves and brittle

Apricot Delight – apricot, mango, marigold blossoms

Salty Caramel – smooth melted salty caramel

Baklava – black sencha, pistachios, almonds, spices, rose petals

Berryliscious – cranberry, raspberry, pomegranate, peony petals

Orange Cookie – cinnamon, coriander, clove, pepper, apple, orange

Santa Berry – raspberry, pomegranate, almond

Raspberry Aronia – raspberry pieces, pomegranate, rose (decaf)

Caramel Chai – caramel, cinnamon, coriander, cardamom

Irish Morning – wild strawberry leaves, safflower, coconut

Violet/Macaron – violet flowers & almonds

Cozy Hygge – raspberry, blueberry, cocoa and cinnamon

Maple Taffy – cinnamon, maple, popcorn, white cornflower

Green Teas & Yerba Mate (medium caffeine) (steep 3 minutes)

Ginger Peach – ginger, sweet peaches, marigold, chamomile

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Raspberry & Rose – flowery oolong w/rose, raspberries, pink cornflower

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Formosa Oolong – Taiwanese, flowery and spicy

Raspberry Tart – sweet fruity raspberry, pink cornflowers & cream

Herbal & South African Rooibos (SAR) (caffeine free) (steep 5+ min)

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Plum & Spice – plum, elderberry, rosehip, aniseed, cinnamon, hibiscus

Winter Solstice – apple, orange peel, hibiscus, blackberry, almond, arils

Mandarin & Bergamot – apple, carrot, mandarin, orange, rose, blackberry

Peaches & Cream – peaches, rose petals, carrot flakes, pineapple cubes

Beets & Berries – raspberry, currants, cranberry, goji berry  
Pomegranate Chamomile – apple, ginger, pomegranate arils & chamomile

Sweet Sin – (SAR), raspberry, rose, vanilla and cocoa

Chocolate Rum – (SAR) cocoa nibs & peel, roasted coconut, licorice root

Ginger Dream – spicy ginger, apple, lemon, licorice and rose

Ayurvedic Kapha – ginger, coriander, cardamom, turmeric, cloves, nutmeg

Sweet Lavender – (SAR), fennel, chamomile, lavender, lemon, apple

Honey & Ginger – creamy honey, apple and ginger

Chocolate Mint – (SAR), rich chocolate, creamy mint and vanilla notes

Dueling Dragons – ginger, dragon fruit, raspberry, carrot, lemongrass

Strawberry Macaroon – fruity strawberry, cream nuances, light & nutty

## January High Tea

French Ham Sandwich 12.95

Oat bread, sliced deli honey ham, muenster cheese, French dressing mayonnaise, topped with arugula, served with root chips or Bellini carrots

Pesto Aioli Chicken Sandwich 12.95

Chicken breast salad stuffed croissant with roasted tomato and pesto aioli, served with root chips or Bellini carrots

Roasted Onion & Mushroom Melt Sandwich 11.95

Butter bread with melted cheddar & roasted garlic onion jam, served with root chips or Bellini carrots

Artichoke Tea Sandwich 11.95

White bread, marinated artichokes & cream cheese spread, served with root chips or Bellini carrots

Artichoke Salad 11.95

*A bed of butter greens topped with artichokes, grape tomatoes, feta, black olives, red onion and banana peppers, tossed with Greek dressing and served with a warm thyme & black pepper scone*

*Asparagus & Orange Salad* 11.95

*Mixed greens with crisp shaved asparagus, juicy orange sections, gorgonzola and hazelnuts, laced with a champagne dressing, served with a warm thyme & black pepper scone*

*Farro Apple Bowl* 11.95

*Baby kale, apples, red onion, goat cheese, dates, farro, walnuts w/ poppyseed dressing, served with a warm thyme & black pepper scone*

*French Onion Soup & Scone* 12.95

*A bowl of yummy French onion soup topped with baguette top and Gruyere cheese, served with a warm thyme & black pepper scone.*

*Spinach & Artichoke Quiche* 11.95

*A delicious slice of quiche stuffed with sautéed spinach, artichokes and fontina cheese to warm you up, served with a warm thyme & black pepper scone*

*Tickle Your Fancy* 12.00

*A perfect choice for someone that wants to try a couple of things- pick 2 choices from our quiche, soup, salad and sandwich offerings. Served in half sizes. No side included.*

*Add Protein to any salad Bacon \$4 Chicken \$6 Salmon \$7*

*We sell all our looseleaf teas for you to enjoy at home*

## *January Afternoon Tea*

*(titled as such but may be ordered at any time)*

## *The Duchess* \$32pp

The formal “Duchess of Bedford” style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches listed under “High Tea.” The middle tier has a date scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include white chocolate amaretto cheesecake, coconut mango tapioca pudding, chocolate macaroon shortbread and petit four. Includes 1 large or 2 small pots of tea. No splitting please.

## *The Hummingbird* 25pp

This version has only 2 tiers and features the savory tea sandwiches and a date scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

## *The Chandelier* 22.00

An assortment of 12 delectable choices of sample size “sweets” made up of scones and desserts. Perfect for sharing with a few friends as a snack or dessert after High Tea.

## *Tea & Scones* 16.00

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones – 1 savory and 1 sweet.

## *Starters, Desserts & Singles*

<i>Cup of soup</i>	4.00
<i>Kettle Chips</i>	2.95
<i>Scone w/cream &amp; curd</i>	4.95
<i>White Chocolate &amp; Amaretto Cheesecake</i>	6.95
<i>Coconut Mango Tapioca Pudding</i>	5.95
<i>Chocolate Macaroon Shortbread</i>	5.95
<i>Petit Fours (2)</i>	5.95
<i>Dessert sampling (4 small tasties listed above)</i>	7.95

## Children's Menu

*The Bumblebee* 16.00pp

*Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread & berry jam, peanut butter & fluff sandwiches plus a petit four dessert sampling. Includes beverage. No splitting please.*

*Sandwich and side* 8.95

*Choose from one of our sandwiches above or perhaps a grilled cheese plus either chips or fruit.*