

Libations

Sparkling

La Marca Prosecco \$9.00 glass/\$28 bottle
Clean and fresh with lemon, green apple, and grapefruit

White

Cannonball Sauvignon Blanc \$9.00 glass/\$28 bottle
bursting with flavors of grapefruit, nectarine, and honeysuckle.

Sea Glass Pinot Grigio \$9.00 glass/\$28 bottle
Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine.

Cupcake Chardonnay \$9.00 glass/\$28 bottle
Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond

Red

De Loach Merlot \$9.00 glass/\$28 bottle
Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak,

Dark Horse Pinot Noir \$9.00 glass/\$28 bottle
raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish.

Mirassou Cabernet Sauvignon \$9.00 glass/\$28 bottle
Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins

Down the Rabbit Hole \$12.00
Vanilla Vodka, Chambord, Cranberry Juice, Vanilla Syrup and splash of cream

'Drink Me' Potion \$12.00
Blue Curacao, Midori, Vodka, Simple Syrup, Lemon Juice

Red Queen's Sangria \$12.00
Red Wine, Blackberry Brandy, Cranberry Juice, Splash of Seltzer

Mimosa, Bellini \$10.00

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

White Tea

light caffeine, steep 5 minutes

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

Dragon Fruit – pomegranate, kiwi, raspberry & dragon fruit

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

White Grape – currants, rose hip, mallow & cornflower

Black Teas

most full caffeine, steep 4 minutes

Berrylicious – cranberry, raspberry, pomegranate, peony petals

Blood Orange – blood orange peel, safflower, Ceylon base

Butterfly – mango cubes, sunflower blossoms, rose, mallow flowers

Caramel Chai – caramel, cinnamon, coriander, cardamom

Ceylon Star - Sri Lanka makes a classic flavor

Chocolate Truffle – melted creamy chocolate with a dash of cream

Darjeeling – Himalayan blend with soft amber and nutmeg

Earl Grey – crisp bergamot aroma and flavor on Ceylon

English Breakfast - traditional blend

Irish Morning – wild strawberry leaves, safflower, coconut

Jasmine - Strength and spiciness, a hint of pleasantly sweet jasmine flavor

Lapsang Souchong – black Chinese tea with a smoky note

Red Vineyard Peach – Peaches and strawberry

Salty Caramel – smooth melted salty caramel

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

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

Sunday Tea – medium strong black tea with vanilla notes

Violet Macaron – violet flowers & almonds

Green Teas & Yerba Mate

medium caffeine, steep 3 minutes

Formosa Oolong – Taiwanese, flowery and spicy

Genmaicha - Japanese green has a surprise inside: toasted rice

Jasmine Green - naturally scented by jasmine blooms

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Macabeo – yellow and red rosebuds, mallow blossoms, citrus

Mate & Mango – apple, mango, carrot, watermelon, marigold

Pink Grapefruit – refreshing grapefruit aromas, mild green tea base

Sencha – strong green tea

Starfruit – starfruit, mango, orange peel, safflower

Strawberry Rhubarb – green/ white tea with strawberry, black current

Herbal & South African Rooibos (SAR)

caffeine free, steep 5+ min

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Banana Pudding Tiramisu – creamy tiramisu with caramel and cocoa

Berry Kisses Pear – Strawberry and pear with a hint of hibiscus

Blueberry Blossom – sweet apple, spicy ginger, and blueberry blossoms

Baklava (SAR) – nutty notes of almond, pistachio, honey, and pomegranate

Coconut Lavender - Notes of silky coconut, touch of lavender, pineapple

Cotton Candy – pineapple, dragon fruit, apple, marshmallow, raspberry

Dueling Dragons – ginger, dragon fruit, raspberry, carrot

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

Honey & Ginger – creamy honey, apple, and ginger

Lemon & Fig – green rooibos, lemon, fig, pistachios, and apple

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

Mango Strawberry (SAR) – lemongrass, mango, strawberry, marigold

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

Raspberry Rose – tangy raspberries complimented by a flowery oolong

Raspberry Rosemary Lemon – apple, lemon, rosemary & daisies

Spicy Chocolate (SAR)– cocoa nibs, cocoa peel, cinnamon, chili

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

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

April Tea

The Duchess

\$36 per person

The formal "Duchess of Bedford" style of afternoon tea with our 3-tiered cake stand. Includes large pot of tea or two small. No splitting please.

Cheshire Cat Creamy Vegetable Soup

A harvest of spring vegetables in a creamy broth
Topped with an herb crouton

First Tier

Alice's Waldorf Chicken Salad

A buttery croissant filled with chicken, apples, grapes and celery

Queen of Hearts Radish Sandwich

Herbed cream cheese, and thinly sliced radish on white bread

Mad Hatter's Parmesan -Chive Gougère

Served with Herb Butter

Second Tier

Lemon Blueberry Scone

With Blueberry Preserves and Devonshire Cream

Third Tier

Petit Four

White Rabbit's Sugar Cookie

Grasshopper Gelato

Talking Flower Lemon Tart

The Hibiscus

\$28 per person

This version has only 2 tiers and does not include the top third dessert tier. Includes a small pot of tea. No splitting please.

Soup & Scone

\$16 per person

Enjoy a bowl of our Cheshire Cats Creamy Vegetable Soup with a scone and a small pot of tea. No splitting please.

The Chandelier

\$25 each

An assortment of desserts and scone on a decorative multi-tier stand

Children's Menu

The Bumblebee

\$18 per person

Under 12 years old only please. A smaller kid friendly version of The Duchess with open faced strawberry cream cheese on white bread, chocolate hazelnut spread & grape jelly on wheat, peanut butter & banana roll-up plus a dessert sampling. Includes beverage. No splitting please.

**We do have Gluten Free options for a \$2 upcharge.
Please let your server know of any allergies before you order**

"We're all mad here!"

~ Cheshire Cat



Take home a taste of the Tea Parlor

Our Grasshopper Gelato is available for \$8.00 pint

Our petit fours are \$35 per dozen

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

\$12 bags = 20 cups of tea

*We also have several themed and non-themed gift baskets plus
tea pots & accessories for neat gift ideas!*

*Gift certificates are available as well and can be used for
anything we offer.*