

Libations

Sparkling

La Marca Prosecco **\$10.00 glass/\$32 bottle**
Clean and fresh with lemon, green apple, and grapefruit

White

Cannonball Sauvignon Blanc **\$10.00 glass/\$32 bottle**
bursting with flavors of grapefruit, nectarine, and honeysuckle.

Sea Glass Pinot Grigio **\$10.00 glass/\$32 bottle**
Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine.

Cupcake Chardonnay **\$10.00 glass/\$32 bottle**
Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond

Red

De Loach Merlot **\$10.00 glass/\$32 bottle**
Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak.

Dark Horse Pinot Noir **\$10.00 glass/\$32 bottle**
raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish.

Mirassou Cabernet Sauvignon **\$10.00 glass/\$32 bottle**
Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins

Fleur de Paradis **\$15.00**
Gin, Elderflower, Grapefruit Juice, Orange Bitters, Prosecco

Bourbon Spritz **\$15.00**
Bourbon, Aperol, Lemon Juice, Simple Syrup

Dragon Fruit Punch Mocktail **\$8.00**
Dragon Fruit Syrup, Cranberry Juice, Sour Mix, Pineapple Juice

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Iced Tea, Lemonade, Coffee

White Teas

light caffeine, steep 5 minutes

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

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

Apricot Delight – Ceylon blend w/apricot, marigold & mango

Berrylicious – cranberry, raspberry, pomegranate, peony petals

Blueberry Acai – acai, apple, beetroot, blackberry, ginger, mallow blossom

Butterfly – mango, papaya, passion fruit, rose petals, sunflower & cornflower

Caramel Chai – caramel, cinnamon, coriander, cardamom

Ceylon Star – Sri Lanka makes a classic flavor

Chocolate Truffle – melted 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

Lapsang Souchong – black Chinese tea with a smoky note

Maple Taffy – heated maple syrup with a hint of cinnamon & popcorn

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 – 5 minutes

Apple Pear – fruity and light green tea blend with apple and pear pieces

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

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

Enchanted Forest - aroma of black forest cherry cake refined with sweetness

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

Lemon Raspberry – Mate, apple, lemon peel, raspberry (5 min steep)

Raspberry Rose – tangy raspberries complimented by a flowery oolong

Sencha – strong green tea

Herbal & South African Rooibos (SAR)

caffeine free, steep 5+ min

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Banana Pudding Tiramisu – banana, caramel, cocoa, coffee beans

Chocolate Rum (SAR) - notes of dark chocolate, rum, coconut, licorice root

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

Cranberry Plum – purple dragon fruit, sweet cherry, plum, blue cornflowers

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) lemon grass, mango, strawberry, marigold blossoms

Mint/Cream - creamy white flavors w/cool mint,

Morello Cherry/Plum (SAR) – Cherry, plum, apple pieces & violet blossom

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

Pear/Melon – apple, gojiberry, hibiscus blossoms, honeydew melon, rosehips

Raspberry/Rosemary/Lemon – apple, daisies, lemon, rosemary, raspberry

Roasted Almond – almond, caramel, vanilla, & tart cranberry

Spicy Chocolate (SAR) – chocolatey notes, kick of cinnamon & chili peppers

Strawberry/Lavender/Macaron – apple, hibiscus, rose hips & almond

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

White Chocolate Pistachio – white chocolate, pistachio, notes of coconut

May 2025

The Duchess

\$38 per person

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

Tarragon-Melon Soup

Served chilled

First Tier

Kentucky Benedictine Sandwich

Caramelized Onions & Goat Cheese Pastry Puff

Ham & Apricot Biscuit

Second Tier

Carrot Cake Scone

with Cream Cheese Glaze & Pecans

Third Tier

Petit Four

Strawberry Rhubarb Gelato

Blueberry Lavender Macarons

Raspberry Cream Puff

The Hibiscus

\$30 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, Savory & Scone

\$18 per person

Enjoy the soup and choice of first tier savory item with a scone and a small pot of tea. No splitting please.

The Chandelier

\$25 each

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

Children’s Menu

The Bumblebee

\$20 per person

Under 12 years old only please. A smaller kid friendly version of The Duchess with fruit cup starter followed by Macaroni & Cheese, Nutella & Grape Jam Sandwich on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

Please let your server know of any allergies before you order.
We do have Gluten Free, Dairy Free and Vegan options for an upcharge.

**As the world awakens in spring, let's savor this moment
with a warm cup of tea**



Take home a taste of the Tea Parlor

We sell all our looseleaf teas for you to enjoy at home
\$15 per bag = 20 cups of tea

Strawberry Rhubarb Gelato Pint: \$9.50

Petit fours: \$35 per dozen

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

Gift certificates are available