

## 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

**Mixed Berry White Sangria** **\$15.00**

**Pomegranate Margarita** **\$15.00**

**Berry Breeze Mocktail** **\$8.00**

**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  
**Mate & Mango** – blackberry leaves, apple, mango, marigold blossoms  
**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  
**Chocolate Coconut** – chocolate, cocoa, coconut chips, milk powder  
**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  
**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  
**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)  
**Macabeo** – green tea, sencha, rose petals, rosebuds, mallow blossoms  
**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  
**Blackberry** – blackberry, hibiscus blossoms, raspberry, strawberry, papaya  
**Cotton Candy** – pineapple, dragon fruit, apple, marshmallow, raspberry  
**Dragon Fruit** – juicy notes of dragon fruit, raspberry, ginger, hibiscus blossom  
**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  
**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  
**Strawberry/Lavender/Macaroon** – apple, hibiscus, rose hips & almond  
**Sweet Sin (SAR)** – raspberry, rose, vanilla and cocoa

July 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.

***Summer Salad***

*Spring Mix with Cherry Tomatoes, Red Onion, Green Goddess Dressing*

**First Tier**

BLT

*Crispy Bacon, Lettuce, Tomato on House Made Focaccia*

Zucchini Tartlets

*Zucchini and Hummus, flavored with lemon and thyme baked in a flaky crust*

Hot Dog Slider

*All beef hot dog with pickle relish & onions*

**Second Tier**

Peach Scone

*Served with Devonshire and Honey Lemon Curd*

**Third Tier**

Petit Four

Mini Strawberry Shortcake

French Almond Cookie

Lemon Truffle

**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.

**Salad, Savory & Scone**

**\$18 per person**

Enjoy the salad 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.

refreshing coconut minty  
peachy berry-bright  
pineapple melon-kissed lemonade-fresh  
crisp sweet citrusy  
watermelon cool breezy  
sun-warmed charred zesty tangy grilled  
mango-lush tart juicy  
icy sun-drenched drippy

## 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

Petit fours: \$35 per dozen

~ Scones ~  
\$4.95 each or six for \$25

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

Gift certificates are available