

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

French 75 **\$15.00**
Gin, Lemon, Prosecco

Aperol Spritz **\$15.00**
Prosecco, Aperol, Orange

Thai Iced Tea **\$8.00**
Non-alcoholic

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

August 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.

Lentil Soup

Hearty lentils simmered with vegetables, herbs, and spices

First Tier

Vegetable Spring Roll

*Chilled rice paper rolls with veggies, herbs, and noodles,
served with peanut dipping sauce*

Moroccan Chicken Salad

Spiced chicken with cranberries and Greek yogurt on red pepper lavash bread

Cucumber Sandwiches

Cucumbers with flavorful herbed cream cheese on white bread

Second Tier

Chai Spice Scone

Served with Devonshire

Third Tier

Petit Four

Mango Sago

Matcha Cookie

Brookie

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 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.



“Anything one man can imagine,
other men can make real.”

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