

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

Blackberry Sidecar **\$12.00**
Blackberries, Blackberry Brandy, Triple Sec

Summer Sangria **\$12.00**
White Wine, Watermelon, Vodka, Triple sec

Dragon Fruit Mocktail **\$8.00**
Dragon Fruit, Cranberry Juice, Pineapple Juice

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
- 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

July Tea

The Duchess

\$36 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 (iced tea available). No splitting please.

Chilled Strawberry Soup

First Tier

Caesar Salad

Served in a parmesan bowl

Pulled Pork Sandwich

Topped with coleslaw, served on a potato bun

Open Faced Feta & Roasted Strawberry Sandwich

Served on a baguette, balsamic

Second Tier

Cherry Almond Scone

With Devonshire Cream

Third Tier

Petit Four

Chocolate Whoopie Pie

Kouign – Amann

Coconut Cream Shooters

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 (iced tea available). No splitting please.

Salad & Scone

\$16 per person

Enjoy the salad with a scone and a small pot of tea (iced tea available) 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 & chocolate hazelnut spread on white bread, peanut butter & honey on wheat, peach & cream cheese 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*

“July is hollyhocks and hammocks, fireworks and vacations, hot and steamy weather, cool and refreshing swims, beach picnics, and vegetables all out of the garden.” - Jean Hersey



Take home a taste of the Tea Parlor

*Our petit fours are \$35 per dozen
We sell all our looseleaf teas for you to enjoy at home
\$12 per bag = 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.*