Libations Sparkling \$9.00 glass/\$28 bottle La Marca Prosecco Clean and fresh with lemon, green apple, and grapefruit White \$9.00glass/\$28 bottle Cannonball Sauvignon Blanc bursting with flavors of grapefruit, nectarine, and honeysuckle. \$9.00 glass/\$28bottle Sea Glass Pinot Grigio Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine. \$9.00 glass/\$28 bottle Cupcake Chardonnay Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond Red . \$9.00 glass/\$28 bottle De Loach Merlot Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak. \$9.00 glass/\$28 bottle Dark Horse Pinot Noir 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

Apple Cider Margarita

Black Potion Sangria

Magic Elixir Mocktail

Mimosa, Bellini

Cranberry, Gingerale, Lime Juice

Cider, Vodka, Triple Sec, Autum Spices

Red Wine, Blackberry Brandy, Blackberries

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

\$12.00

\$12.00

\$8.00

\$10.00

White Tea

light caffeine, steep 5 minutes

Angels Kiss— a heavenly blend of passionfruit, pineapple, strawberry Dragon Fruit — pomegranate, kiwi, raspberry L dragon fruit Mango Pear— delicate white peony with bits of mango L pear White Grape — currants, rose hip, mallow L cornflower

Black Teas most full caffeine, steep 4 minutes

Acai Blueberry – blueberry and acai berry with notes of spicy ginger Berrylicious - cranberry, raspberry, pomegranate, peony petals **Blood Orange** – blood orange peel, safflower, Ceylon base 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 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 I vanilla Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves Sunday Tea – medium strong black tea with vanilla notes Violet Macaron - violet flowers I almonds

Green Teas & Yerba Mate medium caffeine, steep 3 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 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

Macabeo – yellow and red rosebuds, mallow blossoms, citrus

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

Apple, Gimger, Rosemary – sweet apple, ginger, rosemary L aniseed Baklava (SAR) –notes of almond, pistachio, honey, and pomegranate Cotton Candy – pineapple, dragon fruit, apple, marshmallow, raspberry Cranberry Plum – purple dragon fruit, sweet cherry, plum, blue cornflowers Dueling Dragons – ginger, dragon fruit, raspberry, carrot Ginger Dream – spicy ginger, apple, lemon, licorice and rose Honey L Ginger – creamy honey, apple, and ginger

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

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

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

Peaches L Cream – peaches, rose petals, carrot flakes, pineapple **Peony L Fruit** - fruity apple, golden mango and sunny oranges

Pumpkin Spice – pumpkin, cinnamon, cardamom, coriander, clovers

TumpRin Spice – pumpRin, cinnamon, caraamom, corianaer, clovers **Raspberry Rose** – tangy raspberries complimented by a flowery oolong

Spicy Chocolate (SAR) - sweet chocolatey notes, a kick of cinnamon & chili peppers

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

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

Hocus Pocus Tea

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 (iced tea available). No splitting please.

Sanderson Sisters Pumpkin Bisque

First Tier

Winifred's Apple, Brie, Bacon Puff Pastry

Sistahhhs Cranberry Pecan Goat Cheese Ball

Come We Fly Cucumber & Honey Thyme Tea Sandwich

Second Tier

Spiced Apple Scone With Apple Butter & Devonshire Cream

Third Tier

Petit Four Salted Caramel Gelato Binx's Blackberry Lime Macaron Spell Book Sandwich Cookie

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 (iced tea available). 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 (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

\$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 jelly on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

We do have Gluten Free, Dairy Free and Vegan options for a \$2 upcharge.

Please let your server know of any allergies before you order.



Take home a taste of the Tea Parlor

We sell all our looseleaf teas for you to enjoy at home \$12 per bag = 20 cups of tea

Salted Caramel Gelato Pint: \$9.50

Petit fours: \$35 per dozen

Macarons: \$1.75 each

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

Gift certificates are available