

## 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

**Down the Rabbit Hole** **\$15.00**  
Gin, Lemon Juice, Prosecco

**Drink Me Potion** **\$15.00**  
Blue Curacao, Midori, Vodka

**Red Queen Sangria** **\$15.00**  
Red Wine, Blackberry Brandy, Cranberry Juice

**Alice's 'Jar of Orange' Mocktail** **\$8.00**  
Orange Juice, Lemon Juice, Mint

**Mimosa, Bellini** **\$10.00**

**Soda, Hot Chocolate, 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

**Butter Truffles** – butter cookie w/hint of orange peel, savory & spicy notes

**Caramel Chai** – caramel, cinnamon, coriander, cardamom

**Ceylon Star** – Sri Lanka makes a classic flavor

**Chocolate Truffle** – melted creamy chocolate with a dash of cream

**Cozy Hygge** – Blueberry, Raspberry, Cocoa with a Chinese Ceylon Base

**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

**Orange Cookie** – cinnamon, coriander, cardamom, cloves, peppercorns, apple

**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***

**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 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

**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

**Apple, Ginger, Rosemary** – sweet apple, ginger, rosemary & aniseed

**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

**Pumpkin Spice** – pumpkin, cinnamon, cardamom, coriander, cloves

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

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

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

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

April 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.

***Gazpacho***

*Flavorful cold Tomato Soup*

**First Tier**

Mushroom Puff Pastry Pinwheel

*Mushrooms, Onions and Cheese Swirled in Flaky Puff Pastry*

Reuben Meatloaf Cupcakes

*Corned Beef, Sauerkraut & Swiss Cheese topped with Potato Frosting*

Strawberry Crostini

*Crostini topped with Chocolate Hummus, Roasted Strawberries and Pistachios*

**Second Tier**

Tweedle Dee & Tweedle Dum Scones

Rosemary Parmesan Scone

*Served with marinara sauce*

&

Earl Grey Scone

*Served with Devonshire Cream*

**Third Tier**

Petit Four

Birthday Cake Gelato

PB&J Cookie Sandwich

Orange Chocolate Teapots

**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.

**‘We never get compliments, you must have a cup of tea!’**  
*The Mad Hatter*

## **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

Birthday Cake 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