

Press Pot Tea Selections 5.95

Green Leaves

Rich in antioxidants and vitamins.
Low caffeine. Estate-grown teas.

Traditional Blends

Jade Leaf - Harvested in Northwest China, this green tea produces a fresh and delicate jade infusion

Aromatics - Scented and perfumed teas

Pear Tree Green - Estate China green tea, with freshly plucked ripe pears with a hint of sweetness and a light finish

Black Leaves

Copper liquor, fully fermented teas. Medium caffeine

Traditional Blends

Imperial English Breakfast - Bright Keemun notes, blended with the light liquoring leaves of a sweet Ceylon. Elegant and refined smooth sweetness

Imperial Orange Pekoe - A blend of estate high-grown Ceylon black teas, producing a medium-bodied cup with deep copper liquor

Earl Grey Collection - Bergamot oil based black teas

Russian Earl Grey - The rind of the spicy Bergamot orange creates a spicy flavor with citrus notes

Aromatics - Scented black teas

Cassis - An exceptionally aromatic tea with a rich black currant flavor

Herbal Infusions

Freshly picked and dried herbs, spices, flower, and fruits Caffeine free.

Single Estates - Blended, but not scented herbs

Chamomile Flowers (Egypt) - Sweet and fragrant golden chamomile blossoms with a mild and sweet flavor

Vanilla Rooibos - Sweetened with vanilla bean. Rich and full-bodied with creamy vanilla finish

Herbal Blends

Harmony - Peppermint leaves, chamomile flowers, orange blossoms, and allspice. Fresh and minty

Jamaican Spice - Hibiscus, cinnamon, cloves, and orange peel with brilliant red liquor

Lemon Verbena Blend - This is a naturally caffeine-free infusion of Lemon Verbena, Lemon grass, and Lemon balm. Light and sweet with a full citrus finish

Fruit Tisanes - Dominated by fruits and berries

Nobo Whole Fruit - A blend of wild strawberries, blackberries, and raspberries

Coffee, Tea, and Specialty Coffees

French Press Coffee 5.95

Premium French Press Tea 5.95

Espresso 3.19

Cappuccino 3.69

Latte 3.69

Irish Coffee 8.25

Bushmills Irish Whiskey

NuttyIrishman 8.25

Baileys Irish Cream

and Frangelico Liqueur

Nuts and Berries 9.25

Frangelico Liqueur and Chambord

Grand Cappuccino 8.25

Kahlúa and Baileys Irish Cream

Italian Coffee 8.25

Amaretto and Kahlúa

Spanish Coffee 8.25

Myers's and E&J Brandy

Chocolate Mint 9.25

Godiva Liqueur and Rumpel Minze

Cheese Course 12.

Pierre Robert from Champagne, France

This Cow's Milk Cheese is a young rich cheese with a soft buttery texture

Corsu Vecchiu from the French Island of Corsica

This Sheep's Milk Cheese is semi-firm in texture, providing a tangy flavor that is both sweet and nutty served with fresh Honey Comb

Forme d'Ambert from France

This is a Cow's Milk Blue Cheese that is mild and creamy served with Spiced Cherry Chutney

Desserts

Tiramisù 8.

Chocolate and Vanilla Sauces

Clos de Paulilles Banyuls,

Roussillon '02 10.

Lemon Cheesecake 8.

Fresh Raspberry Sauce

Blandy's 10 year Malmsey 10.

Tropical Fruit Crème Brûlée 8.

Royal Tokaji Aszu 5 Puttunyors,

Hungary '99 11.50

Trio of Gelato 8.

Moscato D'Ast La Spinetta,

Piedmont '05 9.75

Warm Chocolate-Banana Torte 8.

Vanilla Ice Cream and Caramelized

Bananas

Meeker FRO-ZIN Zinfandel,

Russian River Valley '04 11.

Seasonal Berry Gratin 8.

Champagne-Grand Marnier Sabayon

Sauternes La Fleur d'Or,

Bordeaux '02 8.

Dessert Wines

Clos de Paulilles Banyuls, Roussillon '02

Glass 10.00 Bottle 39.00 500 mL

Royal Tokaji Aszù, 5 Puttunyors Tokaji '99

Glass 11.50 Bottle 58.00 500 mL

Moscato D'Asti La Spinetta, Piedmont '05

Glass 9.75 Bottle 45.00 750 mL

Meeker FRO-ZIN Zinfandel, Russian River Valley '04

Glass 11.00 Bottle 48.00 375 mL