

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

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

Cheese Course 14.

Pecorino Foglie di Noce from Tuscany, Italy

This Sheep's Milk Cheese is a firm cheese with a hint of black walnut flavor served with fresh Raspberries

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 Auvergne, France

This Cow's Milk Blue Cheese is one of the oldest and mildest of the blue cheeses.

It is creamy with a delicate fruity flavor and mushroom overtones served with Spiced Cherry Chutney

Desserts

Tiramisù 8.

Chocolate and Vanilla Sauces

Clos de Paulilles Banyuls,

Roussillon '02 9.50

Tropical Fruit Crème Brûlée 8.

Royal Tokaji Aszu 5 Puttunys,

Hungary '99 11.50

Warm Chocolate-Banana Torte 8.

Vanilla Ice Cream

and Caramelized Bananas

Meeker FRO-ZIN Zinfandel,

Russian River Valley '04 11.

Lemon Cheesecake 8.

Fresh Raspberry Sauce

Moscato D'Ast La Spinetta,

Piedmont '05 9.75

Trio of Gelato 8.

Blandy's 10 Year Malmsey 10.

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 Puttunys 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