

# LEAF TEA MENU



## **black currant**

Lush and fruity with soothingly sweet floral notes.



## **bombay chai**

Rich Imperial spices for a flavorful cup of exotica.



## **ceylon gold**

Our refreshing black tea raises the bar on a well-loved classic.



## **coconut chai latte**

Zesty cinnamon, cardamom and clove with island coconut.



## **coconut chocolate truffle**

Seductive chocolate cacao and creamy island coconut.



## **earl grey**

Assam leaves with an aromatic liquoring of citrus bergamot.



## **english breakfast**

Robust and entrancing. Enjoy with a splash of milk.



## **decaf breakfast**

Lush and satisfying with a raisiny depth.



## **estate darjeeling**

The champagne of teas, delicious and fragrant.



## **formosa oolong**

A bit bolder than green teas, slightly nutty and lightly roasted.



## **forté**

Our signature blend is sprinkled with delicate jasmine flowers.



## **hazelnut truffle**

Rich dark chocolate enrobed with hints of hazelnut.



## **lapsang souchong**

Rare leaves smoked over pinewood embers.



## **orange pekoe**

Rich in flavor, yet mellow and fulfilling. Simply delicious.



## **orchid vanilla**

Black tea with Madagascar vanilla and the taste of coconut.



## **pomegranate blackberry**

Crisp, black tea infused with pomegranate and berries.



## **sweet orange spice**

Fruity notes of citrus with the zing of cinnamon.



## **vienna cinnamon**

Naturally sweet cinnamon blended with finest black tea.



## **cherry marzipan**

The taste of sweet cherries and the depth of toasted almond.



## **china gunpowder**

Hand-rolled green tea leaves, styled to protect their oils.



## **coconut mango colada**

Green tea, sweet mango and coconut.



## **cucumber mint**

Invigorating cucumber and mint with a taste of blueberries.



## **green mango peach**

Heady nectar of mangos and lush sweet peach for a sunny cup.



## **honey yuzu**

The bright citron flavor of sweet-tart yuzu and wildflower honey.



## **jasmine green**

Prized, intoxicatingly fragrant, jasmine blossom green tea.





**BLACK TEA**  
3-5 minutes  
contains caffeine



**GREEN TEA**  
2-3 minutes  
some caffeine



**WHITE TEA**  
2-3 minutes  
very little caffeine



**HERBAL TEA**  
3-5 minutes  
caffeine free



**K**

Certified  
Kosher



Available for  
Tea-Over-Ice



**lemon sorbetti**

Fragrantly fresh citrus with the sweetness of honey.



**moroccan mint**

Refreshing, hand-rolled green tea and cooling nana mint.



**oasis**

Finest green tea, hand-picked blossoms with a citrus finish.



**sencha**

A soothing taste with fresh green vegetal notes.



**lavender citrus**

A crisp blend of delicate lavender and citrusy lemon balm.



**lychee coconut**

The exotic tropical notes of sweet lychee and fresh cut coconut.



**white ambrosia**

White tea with sweet notes of vanilla and island coconut.



**white ginger pear**

Pai Mu Tan white tea with sweet pear and the zing of ginger.



**african solstice**

A rooibos herb blend of sweet berries and blossoms.



**apricot amaretto**

A double delight of sweet apricot and peach with notes of almond.



**belgian mint**

Deep chocolate decadence with the enticement of mint.



**blueberry merlot**

The taste of succulent blueberries with a subtle wisp of sage.



**chamomile citron**

Soothing blend of blossoms and flowers with a zest of citrus.



**cherry cosmo**

Taste of cherries and raspberries with hibiscus blossoms.



**citrus mint**

A refreshing tea with peppermint and delightful citrus.



**coco truffle**

Finest cacao infused with fennel, licorice and cardamom.



**flora**

Hibiscus petals with the zing of cinnamon and sweet licorice.



**ginger lemongrass**

Citrusy herbs blended with an enlivening tingle of ginger.



**harvest apple spice**

Apples brightened with berries, blended with cinnamon and clove.



**kiwi lime ginger**

Fresh citrus complemented by the taste of ginger.



**lemon vervain**

A crisp citrus infusion of lemon vervain and lemon balm leaves.



**mojito marmalade**

Lush citrus with spearmint and high-mountain rooibos.



**raspberry nectar**

The taste of succulent raspberries with ruby-hued hibiscus flowers.



**sweet ginger plum**

Fruit and blossoms, with the tingle of cinnamon and ginger.



**swiss apple**

The taste of crisp apples, dark Alpine chocolate and cinnamon.

