

(720) 571-1979

<http://boulder.noshdelivery.co>

Boulder Tea House

Lunch - Small Plates

Available 11am-3pm Monday-Friday.

- Indian Samosas \$7.75
Fried pastry of spiced potato, onion & peas, raita, mango chutney.
- Hummus Plate \$8.25
Cucumber, tomato, olives, pickled onions, house-made naan.
- Char Siu Bao \$8.75
Slow braised pork belly, sweet tamari-sesame and chile sauce, steamed bun.
- Japanese Chicken Karaage \$8.50
Crispy chicken, tamari-ginger dipping sauce. Gluten free.
- North African Crispy Cauliflower \$8.50
Lemon tahini, harissa, chermoula pistachios.

Lunch - Soup & Salads

Available 11am-3pm Monday-Friday.

- Soup du Jour \$4.50
- Side Salad \$6.50
Arugula, quinoa, tomato, cucumber, mint, parsley, sumac vinaigrette. Gluten free.
- Mediterranean Salad \$13.00
Mixed greens, hummus, dolmas, cucumber, tomato, feta, olives, herb vinaigrette, house made naan.
- Thai Noodle Salad \$14.00
Shaved cabbage, red pepper, carrots, red onion, scallion, rice noodles, sesame lime vinaigrette, spicy beef or tofu. Gluten free.
- Kale Salad \$13.00
Massaged kale, chickpeas, crispy, quinoa, harissa yams, pickled red onion, roasted beets, honey mustard vinaigrette. Gluten free.

Brunch - Small Plates

Available Saturday & Sunday, 10am-3pm

- Indian Samosas \$7.75
Fried pastry of spiced potato, onion & peas, raita, mango chutney.
- Palatschinken \$7.50
Austrian crepes, sweetened cheese, apple sauce, mint, candied walnuts.
- Hummus Plate \$8.25
Cucumber, tomato, olives, pickled onions, house-made naan.
- Char Siu Bao \$8.75
Slow braised pork belly, sweet tamari-sesame and chile sauce, steamed bun.

Brunch - Soup & Salads

Available Saturday & Sunday, 10am-3pm

- Soup du Jour \$4.50
- Side Salad \$6.50
Arugula, quinoa, tomato, cucumber, mint, parsley, sumac

Lunch - Entrees

Available 11am-3pm Monday-Friday.

- Tajik Shish Kabob (Shashlik) \$16.00
Skewer of lamb, bell peppers, onions, tomatoes, plov rice, dried fruit, raita.
- Persian Chickpea Kufteh \$13.50
Vegetarian chickpea croquettes with herbs & spices, Persian tomato sauce, sauteed greens, pomegranate reduction, sunny side up egg.
- Lapsang Souchong Bulgogi \$13.00
Lapsang souchong tea-roasted beef, butter lettuce, spicy cucumbers, spicy korean dipping sauce, sesame noodle salad.
- Royal Korma \$13.75
Cardamom-almond curry, cream, carrot, new potatoes, peas, cauliflower, white rice, house-made naan.
- Japanese Karaage Sandwich \$13.00
Fried chicken, mirin Nappa cabbage, carrots, rep pepper, green onion, wasabi dressing, baguette, French fries.
- Tajikistan Plov \$14.50
Traditional rice dish with carrots, onions, chickpeas, spices, grilled beef, tomato-cucumber salad, dried fruit, house-made naan.
- Cuban Sandwich \$13.00
Lapsang souchong tea-rubbed pork, ham, gruyere cheese, house-made pickles, Dijon aioli, pressed Cuban roll, fries.
- Persian Khoresh Bademjan \$15.00
Braised beef, roasted eggplant, roasted carrots, white rice, house-made naan.
- Steak Bahn Mi Sandwich \$14.00
Grilled New York Strip, tamari-ginger marinade, fresh kimchi, pickled jalapenos, sriracha mayonnaise, baguette.

Lunch - Noodles & Bowls

Available 11am-3pm Monday-Friday.

- Korean Pan Fried Noodles \$13.75
Red onion, carrots, fresno peppers, scallion, water chestnuts, bok choy, bean sprouts.
- Spicy Indonesian Peanut Noodles \$13.50
Rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut sauce. Gluten free
- Malaysian Sambal Curry \$13.75
Fresh chili and coconut curry, bok choy, mushrooms, carrots, onion. Gluten free.
- Pork Belly Fried Rice \$13.00
Char sui glaze, carrots, onion, peas, scallion, sunny side up egg. Gluten free.

Dessert

- Manjar Crepe \$7.00
Chocolate pastry cream bruleed banana whipped cream.
- St. James Cake \$8.00
Almond cake fig & apricot compote cardamom cream. Gluten free.
- Cardamom Rice Pudding \$6.00
Cardamom, almond, raisin coconut rice pudding.

Beverages

- House Chai \$4.00
Traditional Indian spiced tea made fresh daily, served hot or iced.
- Golden Milk \$5.00
Almond & coconut milk, turmeric, ginger, cinnamon, clove, honey.
- Matcha Latte \$4.50
House matcha simple, whole milk.
- Lady London fog \$4.50
Lady Greys garden tea, steamed milk, vanilla.
- Hibiscus Cooler \$3.50
Club soda, hibiscus tea, lime, mint, orange.
- Rainforest Iced Tea \$3.50
Lemonade, pineapple juice, ginseng mango mate energizer.
- Cheese Tea \$5.00
Vanilla Bean, Genmaicha Matcha, served hot or iced.
- Rooibos Cider \$4.00
- Italian Soda \$3.00
Hazelnut, vanilla, almond, caramel, raspberry, strawberry, mandarin.
- House Lemonade \$3.00
- Pellegrino Sparkling Water \$4.00

Specialty Coffees

- Sumatra Mandheling (French Press) \$4.00
A rich, full bodied coffee, earth tones, pungent herbal aromas.
- Rainforest Blend (French Press) \$4.00
Sweet aromas of cocoa, toasted almonds, citrus, caramel.
- Vietnamese Coffee \$4.00
Espresso, sweetened condensed milk, served hot or iced tea.

White Teas

- White Peony Pai Mu Dan \$4.25
Naturally withered, complex, lush flavors of fruit blossoms, well-rounded.
- Silver Needle Yin Zhen \$5.25
Hand plucked spring buds are silver, soft, downy, softly sweet, with an aroma of honeysuckle.
- Colorado White Peach \$4.75
White peony, flavored with lush, ripe white peaches, refreshingly fruity.

Lunch & Dinner Children Menu

vinaigrette. *Gluten free.*

Mediterranean Salad	\$13.00
<i>Mixed greens, hummus, dolmas, cucumber, tomato, feta, olives, herb vinaigrette, house-made naan.</i>	
Thai Noodle Salad	\$14.00
<i>Shaved cabbage, red pepper, carrots, red onion, scallion, rice noodle, sesame lime vinaigrette.</i>	
Kale Salad	\$13.00
<i>Massaged kale, chickpeas, crispy, quinoa, harissa yams, pickled red onion, roasted beets, honey mustard vinaigrette.</i>	

Breakfast

Sat & Sunday Weekend Brunch 9am - 3pm.

American Breakfast	\$10.25
<i>Bacon and sausage with cheesy scrambled eggs, potatoes, daily house-made pop tart.</i>	
Anda Bhurji	\$9.50
<i>Indian spiced scrambled eggs, peppers & onion, toasted bread, choice of potatoes or fresh fruit.</i>	
Two Eggs with Potatoes & a Biscuit	\$8.00
Two Eggs, Meat with Potatoes & a Biscuit	\$9.75
Lapsang Souchong Benedict	\$12.50
<i>Poached eggs, lapsang souchong tea sausage, english muffin, hollandaise, potatoes.</i>	
Whole Wheat Chai Pancakes	\$8.75
Whole Wheat Chai Pancakes with Meat	\$11.75
Buttermilk Pancakes	\$8.50
Buttermilk Pancakes with Meat	\$11.50
French Omelette	\$11.50
<i>Ham, mushrooms, gruyere, chives, potatoes, & biscuit.</i>	
Greek Scramble	\$9.75
<i>Eggs with spinach, tomato, olives, feta, potatoes, & biscuit.</i>	
Kookoo Sabzi	\$10.50
<i>Persian herb omelette, baba ghanoush, crispy saffron rice, walnuts, house-made naan.</i>	
Mexican Chilaquiles	\$11.50
<i>Cotija cheese, red pepper, onion, cilantro, Mexican crema, pickled jalapeno, radish, crispy tortilla chips, two eggs any style, enchilada mole. <i>Gluten free.</i></i>	
Pork Belly Fried Rice	\$12.75
<i>Char sui glaze, carrots, onion, peas, scallion, sunny side up egg. <i>Gluten free.</i></i>	
Homemade Granola	\$8.50
<i>Dried fruit, assorted nuts, served with yogurt & fresh fruit. <i>Gluten free.</i></i>	
Indian Dosa	\$12.00
<i>Indian crepe, curried scrambled eggs, spinach, potato, onion, mango lassi spread, apricot-cherry chutney.</i>	

Breakfast & Brunch Children Menu

9am - 10:30 am weekdays, 9am - 3pm weekends.

French Toast	\$6.00
Eggs, Bacon, Potatoes and a Biscuit	\$6.00
Pancakes	\$6.00

Dinner - Small Plates

Available every day from 5:00pm-8:00pm

Indian Samosas	\$7.75
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Available 11am-3pm Monday-Friday.

Tori No Karaage	\$6.00
<i>Chicken nuggets with rice and Japanese dipping sauce.</i>	
Bakmie Goreng	\$6.00
<i>Balinese stir fried noodles, vegetables, sweet soy sauce. With chicken or tofu.</i>	
Grilled Ham & Cheese with Fries	\$6.00
Chicken Quesadilla	\$6.00
<i>With sour cream, lettuce, tomato.</i>	
Cheese Quesadilla	\$6.00
<i>With sour cream, lettuce, tomato.</i>	

Brunch - Entrees

Saturday & Sunday, 9am-3pm

American Breakfast	\$10.25
<i>Scrambled eggs with cheese, sausage links & bacon, potatoes, daily house-made pop tart.</i>	
Lapsang Souchong Benedict	\$12.50
<i>Poached eggs, lapsang souchong tea sausage, english muffin, green-tea-infused hollandaise, potatoes.</i>	
Pork Belly Fried Rice	\$13.00
<i>Char sui glaze, carrot, onion, peas, scallion, water chestnuts, sunny egg. <i>GF.</i></i>	
Greek Scramble	\$9.75
<i>Eggs with spinach, tomato, olives, feta, potatoes & a biscuit.</i>	
Kookoo Sabzi	\$10.50
<i>Persian herb omelette, baba ghanoush, crispy saffron rice, walnuts, house-made naan.</i>	
Homemade Granola	\$8.50
<i>Assorted nut granola, dried fruit, served with yogurt & fresh fruit. <i>GF.</i></i>	
Two Eggs with Potatoes & A Biscuit	\$8.00
Two Eggs, Meat with Potatoes & A Biscuit	\$9.75
Whole Wheat Chai Pancakes	\$8.75
Whole Wheat Chai Pancakes with Meat	\$11.75
Buttermilk Pancakes	\$8.50
Buttermilk Pancakes with Protein	\$11.50
French Omelette	\$11.50
<i>Ham, mushrooms, gruyere, chives, potatoes & a biscuit.</i>	
Anda Bhurji	\$9.50
<i>Indian spiced scrambled eggs, peppers & onion, toasted bread, choice of potatoes or fresh fruit.</i>	
Mexican Chilaquiles	\$11.50
<i>Cotija cheese, red pepper, onion, cilantro, mexican crema, pickled jalapeno, radish, corn tortilla chips, two eggs any style, enchilada mole. <i>GF.</i></i>	
Indian Dosa	\$12.00
<i>Indian crepe, curried scrambled eggs, spinach, potato, onion, mango lassi, apricot-cherry chutney, fresh fruit.</i>	
Persian Chickpea Kufteh	\$13.50
<i>Chickpea croquettes with herbs & spices, Persian tomato sauce, sauteed greens, pomegranate reduction, sunny egg.</i>	
Spicy Indonesian Peanut Noodles	\$13.50
<i>Rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut sauce. (<i>GF.</i>)</i>	
Cuban Sandwich	\$13.00
<i>Lapsang tea rubbed pork, ham, gruyere cheese, house made pickles,</i>	

Puerh Teas

Elephant Moon 2010	\$3.95
<i>Cooked pressed pu-erh, complex, rich, bold, smooth aftertaste.</i>	
Mini Menghai Beencha 1999	\$4.50
<i>Produced near the Burmese border, age enhances the smooth flavor.</i>	
Golden Sail 2005	\$4.50
<i>Green pu-erh, fragrant, mellow, smooth sweet flavor, distinctive honey fragrance.</i>	
Silver Needle Beencha 2002	\$4.50
<i>Unusual premium white tea pu-erh, sweet, smooth, deep and complex.</i>	
Mandarin Pu-erh 2005	\$3.95
<i>Cooked pu-erh aged in the rind of wild mandarin orange, delicate citrus flavors.</i>	
Pu-erh Tuo Cha	\$3.75
<i>Cooked pu-erh pressed into tiny birds nests, strong earthy flavor.</i>	
Imperial Pu-erh 2002	\$4.50
<i>Cooked loose leaf pu-erh, dark earth, complex, robust, smooth, sweet finish.</i>	
Bamboo Fragrance Pu-erh 2003	\$4.50
<i>Aged in fresh bamboo stalks, small leaf Pu-erh, sweet bamboo flavor, smooth, fragrant.</i>	

Black Teas

Boulder Breakfast	\$3.95
<i>Exclusive blend of Keemun, Assam, and Yunnan, balanced, rich, bold, robust.</i>	
Lapsang Souchong	\$3.95
<i>Hand-picked leaves smoked over pine wood fires, natural very smoky flavor.</i>	
Balasan Himalayan Musk	\$4.25
Darjeeling	\$4.25
<i>A delightful, bright floral cup with a traditional astringent finish.</i>	
Himalayan Golden	\$4.50
<i>From the high mountains of Nepal, mellow, smooth, buttery finish.</i>	
Golden Tippy Yunnan	\$4.50
<i>Golden buds from the mature trees, spicy notes reminiscent of fine chocolate.</i>	
Keemun Hong Mao Feng	\$5.75
<i>Slender, tightly rolled, uniform leaf, light floral aroma, smoky finish.</i>	
Sessa Estate Assam	\$4.50
<i>Lots of golden tips; full bodied, rich, malty with a smooth sweet finish.</i>	
Earl Grey Supreme	\$3.95
<i>Premium black tea with natural oil of bergamot, bold, citrus flavor.</i>	
Ginger Mango	\$3.95
<i>Black tea, lush Tahitian mango, spicy ginger.</i>	
Lady Greys Garden	\$3.95
<i>Exclusive blend of premium black tea, jasmine, rose, lavender, bergamot and cream.</i>	
Vanilla Bean	\$3.95
<i>Black tea, natural gourmet vanilla pieces and flavors.</i>	
Strawberry Kiwi	\$3.95
<i>Black tea, sweet juicy strawberry, tart and tangy kiwi.</i>	
Blue Moon	\$3.95
<i>Black tea, flavors of vanilla, almond and blueberry.</i>	
Chocolate Mint	\$3.95
<i>Lively mint, rich chocolate, decadent flavor.</i>	
Full Moon Spice	\$3.95

<i>Fried pastry of spiced potato, onion & peas, raita, mango chutney.</i>	
Hummus Plate	\$8.25
<i>Cucumber, tomato, olives, pickled onions, house-made naan.</i>	
Char Siu Bao	\$8.75
<i>Slow braised pork belly, sweet tamari-sesame and chile sauce, steamed bun.</i>	
Japanese Chicken Karaage	\$8.50
<i>Crispy chicken, tamari-ginger dipping sauce.</i>	
North African Crispy Cauliflower	\$8.50
<i>Lemon tahini, harissa, chermoula pistachios.</i>	

Dinner - Soup & Salad

**Available every day from
5:00pm-8:00pm**

Soup du Jour	\$4.50
Side Salad	\$6.50
<i>Arugula, quinoa, tomato, cucumber, mint, parsley, sumac vinaigrette. Gluten free.</i>	
Mediterranean Salad	\$13.00
<i>Mixed greens, hummus, dolmas, cucumber, tomato, feta, olives, herb vinaigrette, house made naan.</i>	
Thai Noodle Salad	\$14.00
<i>Shaved cabbage, red pepper, carrots, red onion, scallion, rice noodles, sesame lime vinaigrette, spicy beef or tofu. Gluten free.</i>	
Kale Salad	\$13.00
<i>Massaged kale, chickpeas, crispy, quinoa, harissa yams, pickled red onion, roasted beets, honey mustard vinaigrette. Gluten free.</i>	

Tea Time - Soup & Salads

**Available every day from
3:00pm-5:00pm**

Soup du Jour	\$4.50
Side Salad	\$6.50
<i>Arugula, quinoa, tomato, cucumber, mint, parsley, sumac vinaigrette. Gluten free.</i>	
Mediterranean Salad	\$13.00
<i>Mixed greens, hummus, dolmas, cucumber, tomato, feta, olives, herb vinaigrette, house made naan.</i>	
Thai Noodle Salad	\$14.00
<i>Shaved cabbage, red pepper, carrots, red onion, scallion, rice noodles, sesame lime vinaigrette, spicy beef or tofu. Gluten free.</i>	
Kale Salad	\$13.00
<i>massaged kale, chickpeas, crispy, quinoa, harissa yams, pickled red onion, roasted beets, honey mustard vinaigrette. Gluten free.</i>	

Tea Time - Small Plates

**Available every day from
3:00pm-5:00pm**

Indian Samosas	\$7.75
<i>Fried pastry of spiced potato, onion & peas, raita, mango chutney.</i>	
Hummus Plate	\$8.25
<i>Cucumber, tomato, olives, pickled onions, house-made naan.</i>	
Char Siu Bao	\$8.75
<i>Slow braised pork belly, sweet tamari-sesame and chile sauce, steamed bun.</i>	
Japanese Chicken Karaage	\$8.50
<i>Crispy chicken, tamari-ginger dipping sauce. Gluten free.</i>	
North African Crispy Cauliflower	\$8.50
<i>Lemon tahini, harissa, chermoula pistachios.</i>	
Three Leaf Farm Swiss Chard	\$8.25

<i>Dijon aioli, pressed Cuban roll, fries.</i>	
Korean Pan Fried Noodles	\$13.75
<i>Red onion, carrots, Fresno peppers, scallion, water chestnuts, bok choy, bean sprouts.</i>	
Lapsang Souchong Bulgogi	\$13.00
<i>Tea roasted beef, butter lettuce, spicy cucumbers, Korean dipping sauce, sesame noodle salad.</i>	
Japanese Karaage Sandwich	\$13.00
<i>Fried chicken, mirin nappa cabbage, carrots, rep pepper, green onion, wasabi dressing, baguette, French fries.</i>	

Tea Time - Entrees

**Available every day from
3:00pm-5:00pm**

Persian Chickpea Kufteh	\$13.50
<i>Vegetarian chickpea croquettes with herbs & spices, persian tomato sauce, sauteed greens, pomegranate reduction, sunny side up egg.</i>	
Cuban Sandwich	\$13.00
<i>Lapsang souchong tea-rubbed pork, gruyere cheese, house-made pickles, dijon aioli, pressed cuban roll, french fries.</i>	
Spicy Indonesian Peanut Noodles	\$13.50
<i>Rice noodles, carrots, broccoli, cabbage, peppers, spicy peanut sauce, bean sprouts. Gluten free.</i>	
Lapsang Souchong Bulgogi	\$13.00
<i>Lapsang souchong tea-roasted beef, butter lettuce, spicy cucumbers, spicy korean dipping sauce, sesame noodle salad</i>	
Korean Pan Fried Noodles	\$13.75
<i>Red onion, carrots, fresno peppers, scallion, water chestnuts, bok choy, bean sprouts.</i>	

Dinner - Entrees

**Available every day from
5:00pm-8:00pm**

Persian Chickpea Kufteh	\$15.50
<i>Vegetarian chickpea croquettes with herbs & spices, Persian tomato sauce, sauteed greens, pomegranate molasses, sunny-side-up egg.</i>	
Tajikistan Plov	\$17.00
<i>Traditional rice dish with carrots, onions, chickpeas, spices, grilled beef, tomato-cucumber salad, dried fruit, house-made naan.</i>	
Indian Vegetable Korma	\$15.50
<i>Cardamom-almond curry, cream, carrot, new potatoes, peas, cauliflower, white rice, house-made naan.</i>	
Korean Pan-Fried Noodles	\$15.00
<i>Red onion, carrots, fresno peppers, scallion, water chestnuts, bok choy, bean sprouts.</i>	
Persian Khoresh Bademjan	\$19.00
<i>Braised beef, roasted eggplant, roasted carrots, white rice, house-made naan.</i>	
Spicy Indonesian Peanut Noodles	\$15.50
<i>Rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut sauce. Gluten free.</i>	
Tajik Shish Kabob (Shashlik)	\$19.00
<i>Skewer of lamb, bell peppers, onions, tomatoes, plov rice, dried fruit, raita.</i>	
Malaysian Sambal Curry	\$16.00
<i>Fresh chili and coconut curry, pac choi, carrots, mushrooms, onions. Gluten free.</i>	
Moroccan Harissa Chicken	\$18.00

<i>Black tea, almonds, caramel flavor, nutty flavor, sweet aroma.</i>	
Passionfruit Peach	\$3.95
<i>Black tea, sweet floral passionfruit, juicy sweet peach flavors.</i>	
Huckleberry Lime	\$3.95
<i>Black tea, wild sweet huckleberry, tart lime.</i>	

Herbal Teas

Boulder Tangerine	\$3.75
<i>Spicy blend of cinnamon and tangerine.</i>	
Romantic Garden Organic	\$3.75
<i>Roses, lavender, jasmine, hibiscus, lemon balm.</i>	
Rocky Mountain Mint Organic	\$3.75
<i>Peppermint, spearmint, wintergreen, chamomile.</i>	
Strawberry Lemon Twist Organic	\$3.75
<i>Strawberry, lemon, blackberry, rosehips, hibiscus.</i>	
Feel Better Brew Organic	\$3.75
<i>Echinacea, rosehips, elder, rosemary, peppermint, lemon balm, licorice root, lemongrass.</i>	
Tranquility Tea Organic	\$3.75
<i>Lemon balm, passionflower, chamomile, skullcap, oatstraw, linden, jasmine, lavender, peppermint.</i>	
Tender Tummy Organic	\$3.95
<i>Peppermint, spearmint, chamomile, orange, fennel, marshmallow root.</i>	
7 Chakra Tea Organic	\$3.75
<i>Hawthorn, rosehips, blackberry, nettles, dandelion, spearmint, elderberry.</i>	
Namaste Blend	\$3.75
<i>Supports mind, body and spirit; organic white tea, rosemary, ginkgo, lemon balm, oatstraw, lotus blossom.</i>	
Fairytale Dreams Organic	\$3.75
<i>Relaxing blend with peppermint, lemon balm, chamomile, linden, stevia.</i>	
Chamomile Organic	\$3.75
<i>Soothing chamomile blossom.</i>	
Peppermint Organic	\$3.75
<i>Mountain grown peppermint.</i>	
Rooibos Organic	\$3.75
<i>South African red bush, high in health benefits.</i>	
Rooibos Chai Organic	\$3.75
<i>Caffeine free alternative to our famous chai.</i>	
Vanilla Nut Rooibos	\$3.75
<i>Rooibos, vanilla, almond, hazelnut.</i>	
Sunshine Rooibos	\$3.75
<i>Rooibos, orange, rosehips, astragalus, alfalfa, schisandra, oatstraw, lemongrass.</i>	
Blueberry Rooibos	\$3.75
<i>Rooibos, blueberry flavor, great hot or iced.</i>	
Yerba Mate Organic	\$3.75
<i>Organically grown yerba mate.</i>	
Ginseng Mango Mate	\$3.75
<i>Roasted mate, mango sweetness, Ginseng.</i>	
Mommas Tea Organic	\$3.75
<i>Safe during pregnancy; raspberry leaf, peppermint, nettles, rosehips and jasmine.</i>	
Strength of Spirit Organic	\$3.75
<i>Wellness supporting herbs; schisandra, ginseng, chamomile, red clover, astragalus, lemon, linden, nettle, oatstraw.</i>	

Served with flatbread.

*Apricot orange cous cous, cumin
roasted carrots, pickled beets,
preserved lemon, candied almonds.*
Korean Bulgogi New York \$26.00
Steak
*Lapsang Souchong ginger
marinated steak, spicy cucumbers,
fresh kimchi, sesame rice cake, garlic
chili glaze, furikake. Gluten free.*

Decaf Teas

English Breakfast \$3.50
Strawberry Black \$3.50

Green Teas

Green Lotus \$3.75
*Silver tipped, basket fired tea with
sweet, nutty flavor and sweet finish.*
Mystic Mountain \$3.75
*Organic, spring harvested Mao
Feng, gently rolled, uniform leaf,
complex, full flavor and aroma, light
sweetness.*
Three Cups Fragrance \$3.75
*Delightful fresh and herbaceous
taste, great for up to 3 steepings.*
Mao Zhen Hair Needle \$3.75
*Organic, pan-fired tea, bold, dark
leaf style, fresh herbaceous flavor,
clean, smooth aftertaste.*
Vivid Huoshan Yellow Bud \$4.50
*Downy single buds and the
adjacent tiny leaves, aromatic,
mellow, delicately grassy.*
Imperial Dragon Well \$4.75
*Premium quality Lung Ching in leaf
style, flavor, and aroma.*
Sencha \$3.75
*Organic, early spring harvest,
vegetal, fresh grassy aroma, natural
sweetness.*
Genmaicha \$3.75
*Sencha, puffed brown rice, rich,
hearty, well balanced, smooth,
aromatic.*
Genmaicha Matcha - iri \$4.25
*Organic Sencha, puffed brown rice,
matcha powder, fresh, mellow, well
balanced.*
Houjicha \$3.75
*Organic, pan-roasted Sencha,
brown tea, toasted nutty flavor, very
low in caffeine.*
Gyokuro \$4.25
*Top grade, grown in the shade,
sweet, no bitterness, aromas of
steamed vegetables, a slight
seaweed flavor.*
Jasmine Yin Hao \$3.95
*Highest grade, green tea scented
multiple times with fresh jasmine
blossoms.*
Ginger Lemonade \$3.95
*Rich pan-fired green tea blended
with lemon peel, lemon verbena,
ginger.*
Jasmine Pearls \$4.95
*Top quality tea leaves scented with
fresh jasmine blossoms and rolled
into tiny pearls.*
Cherry Rose Sencha \$3.95
*Organic, Sencha style tea with
sweet spring cherry and blooming
lush red rose.*
Persian Peppermint \$3.75
*Organic tightly rolled gunpowder
green tea with organic peppermint
and organic spearmint.*
Snow Blossom \$3.95
*Premium green tea with organic
petals of rose, organic chamomile,
organic lavender, and organic
jasmine.*
Blue Mango \$3.95
*Mango flavor with pineapple and
blue mallow blossoms.*
Papaya Sunshine \$3.95
Papaya pieces, sunflower petals.

Oolong Teas

Ti Kuan Yin (China) \$4.50
Hand rolled, uniform, fragrant, a

<i>hint of toasted walnuts.</i>	
Phoenix Mountain (China)	\$6.50
<i>Hand processed, floral aromas of gardenia, lingering sweetness.</i>	
MonkeyPicked Ti Kuan Yin (China)	\$6.50
<i>The best tea of the year is titled Monkey Picked - aromas of orchids and osmanthus, creamy, lush and nutty.</i>	
Tung Ting (Taiwan)	\$4.75
<i>Grown amidst fog and clouds, orchid taste, strong flowery fragrance.</i>	
Milk Oolong (Taiwan)	\$4.95
<i>Jin Xuan oolong, creamy, nutty taste and buttery aroma.</i>	
Four Seasons Oolong (Taiwan)	\$4.75
<i>Harvested year round in Taiwan, this tea brews with strong floral aromas and flavors.</i>	
Gaba Oolong (Taiwan)	\$4.95
<i>Organic, dark, nugget style leaf, rich flavor, fragrant nuances of flowers and toast.</i>	
Jasmine Oolong (Taiwan)	\$4.25
<i>High mountain grown, hand picked and hand processed, smooth sweet taste, floral aroma.</i>	
Wild Yeti (Nepal)	\$5.75
<i>Mountain grown, handpicked and hand processed, smooth, earthy flavor, complex finish.</i>	
Ginseng Oolong (Taiwan)	\$4.95
<i>Superior oolong mixed with ginseng roots, replenishing, energizing.</i>	
Strawberry Oolong (Taiwan)	\$4.75
<i>Jin Xuan oolong base, blended with strawberry flavor.</i>	