



Cafe Flora

HOLIDAY
AFTERNOON
TEA

2023

TEA

Black

Mt Kenya

*fair-trade kenyan black tea
with subtle notes of cacao nibs &
red fruits*

English Breakfast

*a rich, classic blend of assam, ceylon,
& darjeeling; mild and balanced*

Earl Grey de la Creme

*ceylon blended with organic bergamot
oil, vanilla, and blue cornflowers*

Decaf Victorian Earl Grey

*naturally decaffeinated black tea
blended with lavender & rose to
compliment traditional bergamot*

Green

Jasmine Yin Hao

*silver tip green tea scented
by hand with jasmine flowers;
crisp green tea layer with
nectar-like, floral sweetness*

Dragonwell

*nutty green tea with flat
blade-shaped leaves and
notes of roasted vegetables*

Genmaicha

*steamed japanese bancha with
toasted, puffed brown rice; grassy,
nutty, and aromatic*

Oolong and White

Four Seasons of Spring Oolong

light oolong with floral aroma

Tangerine White

*silver needle white tea blended
with citrus peel & tangerine oil;
light, bright & delicately sweet*

Herbal & Floral

Ginger Lemon

*spicy ginger root balanced by
lemongrass with the sweetness
of marigold & linden flowers*

Rooibos Chai

*earthy rooibos blended with
cinnamon, cardamom, ginger &
vanilla for a rich, warming
blend*

Flower Tea

*a light blend of chamomile,
chrysanthemum, hibiscus,
lavender & rose*

Northwest Peppermint

*local peppermint leaves; full,
classic, creamy mint flavor*

Orange Grapefruit

*strong citrus, fresh eucalyptus,
and dried fruits*

FARE

Savory Sandwich Selection

ras el hanout curried egg salad on milk bread

english cucumber, dill cream cheese, fresh mint on
milk bread

pimento cheese, red onion confit on heirloom
sourdough

wild mushroom duxelle on seeded baguette

Patisseries

evergreen meringue

apricot financier

cranberry basque cheesecake

chocolate mousse in a dark chocolate shell

Freshly Baked Scones

currant scone

lemon ginger scone

housemade seasonal jam

lemon passionfruit curd

whipped cream

FARE

vegan & gluten-free

Savory Sandwich Selection

coronation curried chickpea salad on belgian
endive

smoked carrot lox, dill cream cheese, pickled
onion, capers, buckwheat cracker

winter squash & mozzarella arancini

wild mushroom duxelle on crispy herb polenta

Patisseries

petite salted caramel apple pie

dark chocolate peppermint brownie

plum pear crumble

chocolate mousse in a dark chocolate shell

Freshly Baked Scones

currant scone

lemon ginger scone

housemade seasonal jam

whipped cream

LIBATIONS

Oaxacan Fog – \$16

mezcal, tequila, allspice dram, hot apple cider,
mole bitters

Winter Pimm's Cup – \$16

pimm's no. 1, bourbon, sherry, ginger beer

Earl Grey French 75 – \$16

victorian earl grey infused gin, lemon, simple, cava

Witty G&T – \$16

gin, brovo witty vermouth, bradley's kina tonic,
orange bitters

Château Ste Michelle Brut Blanc de Blanc – \$14

Château Ste Michelle Brut Rosé – \$14

Swick 'Long Weekend' Orange Pet-Nat – \$15