

## PU-ERH

### 2021 SPRING MORNING RAW PU-ERH

This is a cake composed entirely of the mature larger leaves that were hand-plucked from the loose leaf raw pu-erh that composed Spring 2020-2021 Jinggu region productions. These large leaves are entirely from wild arbor or ancient arbor tea trees and have a great deal of depth and flavor. They deliver a honey-like sweetness.

June 29th 2021 pressing (Spring 2020-21 harvested leaves)

Recommended: Hot or Iced

### STICKY RICE SCENT RIPE PU-ERH

A classic blend of ripe pu-erh and a small amount of "rice scent herb". Nuo Mi Xiang herb is a natural herb that grows in Yunnan and it has been mixed in a very small ratio with ripe pu-erh to impart a sweet and toasted rice taste to the tea.

Recommend: Hot or Iced

### 2011 "CHA TOU" RIPE PU-ER

Cha Tou is a kind of tea nugget that forms naturally from the pressures of compression and heat that occurs during the fermentation process. Typically during the fermentation process to make ripe pu-erh, there is a pile of tea about 3 feet high. The "cha tou" are the leaves that ball up and get stuck together. 440 lbs in total were produced.

It is creamy and smooth, with notes of tobacco, vanilla, leather, cocoa and spice. It's tea liquor is a deep red-wine color.

Fermentation time: August-September 2010

Harvest Area: Jinggu County of Simao Prefecture

Recommended: Cold with splash of simple syrup or Hot

## HERBAL

### EMPEROR'S YELLOW CHRYSANTHEMUM

This tea is a rare chrysanthemum type originally cultivated in the spring exclusively for the Emperor of China, and both the color and enjoyment of this flower was the sole domain of those that lived in the Royal Palace during the Ming Dynasty  
Recommend: Hot

### HIMALAYAN TARTARY BUCKWHEAT

For fans of Genmai Cha, the type of tea served at sushi restaurants. Tartary Buckwheat is grown at an altitude of 9-10,000 feet. It is expertly roasted, wetted to remove the husk, and roasted a second time. Once the tea has been drunk, the buckwheat kernels can be eaten like a hot cereal.

Recommended: Hot or Iced

### WILD JUJUBE TEA - FROM LAOSHAN VILLAGE

Wild Jujube Tea is a herbal tea made from wild jujube plants picked in the spring of this year in Laoshan Village area of Shandong. Wild Jujube grows at an altitude of 2000-3300 feet and is picked in the month of April and May

The taste has notes of barley and frosted mini wheats with a long-lasting rich taste. The aroma is fruity and very sweet, filling the room with a baked fruitcake type aroma.  
Harvest Time: Late April

Recommended: Iced with vanilla syrup

### PACIFIC COAST MINT

A sharp and smooth blend of organic spearmint and organic peppermint that are domestically grown and harvested on the picturesque Oregon and California coasts. This mint tisane is perfect for sipping any time of day or after a heavy meal.

Recommended: Hot or Iced

Proudly Serving



## TEA MENU



### FOR EVENTS AND INFORMATION:

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# BLACK

## FENG QING WILD TREE PURPLE BLACK TEA

This expertly fermented black tea was crafted using a wild tree purple leaf varietal from Feng Qing area of Lincang prefecture that grows wild in the forests of Yunnan at 5200-7200 feet elevation. A very lightly wilted and processed tea, the green in the leaves is still present and the tea soup is a golden yellow color. There is a hint of peaches, chocolate and barrel aged rum in the taste and aroma.

An incredibly rare tea, Only 154 pounds was made and we were able to get 2.5 of it.  
Mid-March Harvested

Recommended: Hot or Iced

## 2018 "LIU BU XI VILLAGE"

### TIAN JIAN TEA

This is a 2018 spring harvest production of Tian Jian tea from Liu Bu Xi village in An Hua County of Hunan. High quality first flush of spring tea was picked and processed carefully using kill-green (frying), rolling, fermenting, and drying and then steamed and packed into little hand-made baskets.

This is a smoky, peaty, molasses type Tian Jian. It's very sweet and full-bodied as well. Very rich and complex. If you are a scotch whisky fan this is the tea for you!  
Harvest Time: Spring

Recommended: Hot or Iced

## RED PLUM BLACK TEA

A relatively unknown black tea produced in the Da Hu Mountain area not too far from the West Lake region of Zhejiang and is called "Red Plum" because the tea soup is a lovely red, and the taste and aroma of the tea reminds one of plum fruit. There is also a thick honey and apple taste with little or no astringency. This tea has been produced for nearly 200 years. It became famous more than a hundred years ago. As early as 1886, it won the Panama World Expo Gold Medal.

Harvest Time: mid-April

Recommended: Hot or Iced

## PREMIUM GRADE AA JIN

### JUN MEI FUJIAN BLACK

The tea is sweet and malty and brews a copper red tea soup! "Jin Jun Mei" is spring harvest from the Wu Yi mountains of Fujian. Wu Yi Shan is well known for it's rock oolongs (like Da Hong Pao, Tie Luo Han and others), and black teas.  
Harvest Time: Mid-April

Recommended: Iced

## YI MEI REN YUNNAN BLACK

For fans of English Breakfast. Yi Mei Ren means Yi Beauty and is grown in a region inhabited by Yi Minority people. The brewed tea is highly aromatic with a chocolaty sweet taste with no noticeable astringency. The tea liquor is super clear and deep gold with tinges of red if brewed longer.

Harvest time: Mid-March  
Region: Wu Liang Mountain area of Jingdong

Recommended: Hot

# OOLONG WHITE

## "HAIRY CRAB" OOLONG TEA

"Hairy Crab" is a type of Anxi oolong tea that grows in many places in Anxi county of Fujian and has a thicker and sweeter taste than its more floral counterpart Tie Guan Yin.

Our Mao Xie Oolong is the highest grade normally available.  
Elevation: 2000 feet

Recommended: Hot or iced

## SNOWFLAKE DAN CONG

High Mountain Winter Harvest tea from 100 year old tea trees! Creamy milk like aroma with a sweet, thick long lasting osmanthus like aftertaste. No flavoring is used to create this tea  
Elevation: 3200 feet

Recommended: Hot or iced

## MOONLIGHT PAVILION

This Yunnan Bi Luo Chun white tea is the smallest pure bud tea grown in Yunnan.

The aroma is high with hints of fruit and fresh grass... the taste is super smooth with a subtle sweet after-taste.

Harvest: First Flush of Spring  
Recommend: Hot

## GONG MEI WHITE TEA CAKE

This tea is harvested from untended bushes growing in Fuding (Fujian province) at an altitude of 3000 feet. April 2019 harvested Gong Mei white tea was aged in loose leaf form for almost 2 years in Fuding before being pressed into this cake in 2021.

This tea has a really unique fruit aroma with flavors of cinnamon, vanilla, and frosting, and thick long lasting and smooth mouth feel.

Recommended: Hot or Iced



## TAI PING HOU KUI GREEN TEA

Our Tai Ping Hou Kui is grown in Hou Gang village. It was harvested from a decades-old tea garden at about 1000 feet elevation. The tea is hand-fried in a wok for several minutes (kill-green) and then roasted. Next, the leaves are pressed between the paper using wooden blocks. Ask to see the unusual shape of the leaves! The taste is fresh and sweet.  
Harvest Time: Early April

Recommended: Hot or Iced

# GREEN

## "YIN HAO" JASMINE FLOWERS AND GREEN TEA

This is a very nice blend of "Yin Hao" (Silver Hairs) Green Tea and Fujian-grown jasmine flowers. The brewed tea is golden in color with the aroma of jasmine in the forefront, but the vegetal fresh grass and fruit aroma of the Yin Hao green tea is also present and complements the jasmine aroma perfectly.

The taste of the tea itself is sweet, jasmine and umami with a thick honey-like mouth-feeling  
Harvest Time: Tea Late-April Flowers Late-May

Recommended: Iced with a splash of vanilla syrup or Hot



## CLOUD MIST LU SHAN GREEN TEA

Cloud Mist Green Tea is well known tea throughout China and the world.

The taste of the tea is sweet, thick with an umami after-taste. A very comfortable green tea with little harshness.

Harvest Time: Mid April

Recommended: Hot or Iced

