

WHITE.....

Bai Mudan* The best Bai Mudan we've ever had. Fujianese white tea made from two leaves and one bud. A hidden sweet maltiness, with notes of dark Marin redwood groves and mellow muscatel. A golden, amber infusion, sip to soothe the monkey mind and to savor the darkest of the whites 8

Downy Sprout** Velutinous, thick downy sprouts. Honeysuckle hints linger amidst a mellow nuttiness. Sip to clean your palate and quiet your mind. The most ultra-fine white tea we could find 12

GREEN.....

Ryokucha Genmaicha, Samovar Tea Lounge-style. Japanese matcha powder blended with roasted brown rice and sencha. A meal in itself, nutty, grassy and ideal for breakfast 8

Fukamushi Sencha (deep steamed)* Take refuge in this Fourth deep-steamed Jewel. Buddha, Dharma, Sangha, Fukamushi. A shimmering, viridescent jade infusion with vaporous aromas of fresh baked bread and summer sea breeze. Ecstasy on the tongue. Clarity in the mind, flight of the spirit. A Mr. Ko speciality, made solely from the prized Asatsuyu tea bush in Kagoshima, Japan 9

Hand-Whisked Matcha (Traditional or Nouveau with Hot Sweet Soymilk) Ceremonial grade, top-of-the-top, Hekisui Matcha. A heavenly, cloud-like froth served straight or dessert like with hot soymilk 10

Jasmine Pearl* So succulent and aromatic. Tea pearls blended with baby jasmine flowers 10

Nishi Sencha 1st Flush* Induces the Alpha state like no other. Clean, mildly vegetal, ocean and kombu, served in a glass pot and truly First Flush 10

OOLONG.....

Royal Garland Taiwanese oolong technique and minimalist Chinese white tea processing merge in Northern Fujian. As this regal rarity meets your lips, luxuriate in notes of Darjeeling muscatel black tea and much, much more 9

Monkey Picked Iron Goddess of Mercy Sip, penetrate your issues and dissolve them. Kuan Yin's classic elixir offering transcendence via the tealeaf 9

Sweet Tie Kuan Yin Straight from Mr. Ling in Anxi Province, China comes our deliciously smoky aged Tie Kuan Yin. A dark, yet floral and haunting taste. Venture into this tea and explore the center of the here and now 10

Wuyi Dark Roast* A climactic eruption of tea intoxication. Hauntingly ambrosial with an evolving complexity of caramelized raisins, roasted barley, smoked bittersweet chocolate and aged peat moss. Wuyi harks from the remote and ancient cliffs in Northern Fujian Province, China 8

Golden Phoenix Tea as aphrodisiac for the tongue. This Dancong oolong is fresh but the craftsmanship dates back nearly 1,000 years. Complex and woody, roasty and incredibly honeyed, fruity and floral. 12+ infusions give this tea super long life, and you utter joy 14

BLACK.....

Earl Grey** Frisky and brisk. Superb citrus to incite your taste buds 8

Lapsang Souchong** Zealously tarry, ancient and smoky. Delicious with milk and sugar 7

Samovar Breakfast Blend** Kindle clarity and banish stupor. Full malty flavor with delicate dryness 8

Samovar Masala Chai** Sweet, spicy, creamy and simmered for hours. House blend of cloves, cinnamon, ginger, black pepper, Indian and Chinese black tea, organic milk, palm nectar 5.45

Samovar Russian Blend Smoky, strong, sweet, fruity, caffeine-loaded and certain to warm and to wake 10

Lychee Black Lychee fruit naturally sweetens this light, salubrious brew 8

Scarlet Sable Sultry, sweet, smoky and, yes, seductive. House-blended by Esther herself, black tea with the most silky mouth feel, lingering notes of lychee, pine smoke and citrus 8

PU-ERH.....

Blood Orange** Blood orange artistically blended with our classic loose-leaf pu-erh yields notes of citrus, spice and rain-dampened earth 9

Maiden's Ecstasy** Rapture and reverie. Consummately captivating, deep, dark, sweet and smooth 9

Royal Palace** Deep, bittersweet espresso and chocolate notes. Wild-crafted from ancient tea trees, the highest Maiden leaf grade around with a creamy and rich body and a long smooth finish 17

HERBALS.....

Earl Red** Bergamot infused rooibos for the Earl Grey lover who wants a caffeine-free alternative. Yummy with milk and sugar; this herbal is loaded with antioxidants and citrus 7

Orange Ginger* A mildly spicy and warming brew. Adroitly blended with ginger, lemon myrtle, orange and mandarin peels. Naturally sweetened with licorice root 7

Samovar Moorish Mint* The tonic of the ancient Moors... San Francisco style. Robust and rich, with cardamom, peppermint, ginger, black pepper and a touch of green tea 8

Samovar Yerba Mate* Straight from Paraguay and served traditionally with a bombilla. Bittersweet, vegetal and brimming with antioxidants, and highly caffeinated 7

Wei Qi Cha* Your energetic force field "wei qi," protects you from life's dangers. Sip this herbal elixir to soothe your soul and recharge your system. Fruity, sweet, spicy and pleasingly tart 8

Nocturnal Bliss* Honeybush, lemon myrtle, lavender, corn flowers and stevia blended harmoniously to chill-you-out. Sip this and assuage fear and worry, soothe the frazzled nerves and go to sleep blissfully and effortlessly. Sleep is the new panacea for productivity, vitality, libido and joy—sleep a lot and sleep deep 8

CHILLED.....

Jasmine Tea Lemonade Incredibly floral, sweet, citrus, refreshing 6

Chilled Black Tea Varies seasonally. Please ask your server 6

Samovar Masala Chai** 5.45

Schizandra Berry* 2000 years ago Shen Nong first identified this potent elixir as an "adaptogenic tonic," ie, it gives you whatever you need: energy, relaxation, beauty, sexual prowess... 7

Soy Matcha Shake* Grassy, sweet, caffeinated. Yummy 8

Vegan Thai Iced Tea Earthy, smooth, creamy, rich, sweet 8

Our Mission...

...is to create positive human connection.

Here at Samovar Tea Lounge, it's never simply business as usual. In other words, business isn't just a profit-making mechanism, but rather a vehicle for the greater good. Making people feel good, feel healthy and attain happiness is our bottom line. And, challenging as it is, it's equally rewarding and fulfilling to see our guests beam with joy and express their heartfelt gratitude. What we do is an expression of our values, the high ideals and essence of the tea experience, and we thank you for joining us.

Please...

...slow down and sip some tea. Let this delicious cup of tea take you away from everything, filling you with calm and vitality. Let this infusion connect you to the farmer who hand picked the leaves, the Samovarian who brewed the pot, and to your breath in this moment. Listen to your heartbeat and look around. Who do you care about? Who cares about you? What else matters? Not much actually. Can you **slow down** enough to see your life and touch the world and those people you love?

FOOD BRUNCH & MORE.....

Ginger Quinoa Waffle

Soft like a pillow, heavenly. Served with fresh fruit and housemade vanilla infused palm nectar 11

Egg Bowl (Smoked Duck, Braised Tofu or Smoked Salmon)

Organic poached eggs, steamed brown rice with hijiki, ginger-soy dipping sauce 11

Jook (Smoked Duck, Braised Tofu or Smoked Salmon)

The pinnacle of breakfast. Rice, slow cooked to a silken custard and served with tasty toppings: scallions, toasted garlic, peanuts, nori, cilantro, sriracha and tamari soy sauce 12

Raw Honeycomb, Blue Cheese, Fresh Fruit Platter

Sensually sweet and unequivocally gratifying. Wild bees make honeycomb full of vitamins, enzymes and amino acids—so that means it's good for you. Blue cheese and honeycomb is astounding; devour it...slowly 14

Shiitake Mushroom or Smoked Salmon Quiche

Savory quiche served with a petite salad and fruit 12

Squash Dumplings with Dipping Sauce

Handmade vegetarian squash dumplings with spicy sesame-soy sauce 7

Tea Soup (Smoked Duck, Braised Tofu or Smoked Salmon)

Seasonal tea broth over rice, veggies, wakame and shiitake mushrooms 11

Mini Moorish Platter

A sampler platter of hummus, roasted eggplant, Greek yogurt dips and herbed wheat crackers 9

SANDWICHES.....

Served with a side salad with tarragon-balsamic vinaigrette and fresh fruit

TLT (Tamari-Mirin Braised Tofu, Lettuce, Tomato) 12

served on Leadbetter's handmade English muffin with mayo

Curry Egg Salad & Sliced Fuji Apple 10

served on whole-wheat ciabatta with mustard and mayo

Grilled Portabella & Onions with Gruyere Cheese 11

served on whole-wheat ciabatta with mustard

Grilled Agor Cheese, Sun Dried Tomato, Pesto 11

served on whole-wheat ciabatta

Turkey with Fresh Basil, Tomato, Red Onions & Gruyere 12

served on whole-wheat ciabatta with mayo

SALAD.....

Wasabi Caesar Salad with Wild Smoked Salmon

Organic hearts of romaine, wild smoked salmon, shaved parmesan, garlic, croutons, Caesar dressing with a wasabi kick 12

Moorish Mint Greens with Halloumi Cheese & Veggie Kebabs

Mixed greens, tomatoes, olives, cucumbers, feta, tarragon vinaigrette 12

Grilled Portabella Mushroom over Spring Greens

Marinated and grilled portabella mushroom, mixed spring greens, cucumbers, sun-dried tomatoes, tarragon-balsamic vinaigrette 11

Braised Tofu over Spring Greens

Tamari-Mirin braised tofu, mixed spring greens, cucumbers, sun-dried tomatoes, tarragon-balsamic vinaigrette 12

SWEET TREATS.....

Rose-Infused Greek Yogurt with Medjool Dates & Fresh Mint 7

Chocolate Chip Brioche Bread Pudding 10

Platter of Tea Sweets 17

Fudge Brownie with Green Tea Mousse 8

2 Cherry Oat Scones with Devonshire Cream & Jam 7

Coconut Rice Pudding 5

Handmade Assorted Cookies 5

Cracked wheat rooibos shortbread, lavender butter cookie, oat crumble mini-cake, matcha swirl butter cookie

TEA SERVICE (FOOD & TEA).....

Moorish Service

Halloumi & Veggie Kebabs, Mint Salad, Hummus, Roasted Eggplant, Greek Yogurt, Herbed Crackers, Chevre-Stuffed Dates, Mint Tea

Dismount your camel, unroll your rug, start the fire, and chill out beneath the starry desert night. Your candle-clasping harem will soon follow. A tea service that evolved from the ancient nomadic Berber tribes in Africa 21

English Service with a 3-Tiered Platter:

Shiitake Mushroom or Wild Smoked Salmon Quiche, Cherry Oat Scone with Devonshire Cream & Jam, Fresh Fruit

Respect the Queen, spread clotted cream and drink strong black tea with milk and sugar. Back in the day in England, they attributed mysterious healing properties to tea. Actually, it was the boiled water that made everyone healthy 19

Chinese Service

Smoked Duck (or Veggie) Stir-fry, Squash Dumplings & Pu-erh tea (Only available at Yerba Buena)

"Nothing can have more uses than being. It is the emptiness of a wheel hub that gives the wheel its usefulness. It is because a cup is empty in the middle that it can be filled with tea, and is thus useful," —Lao Tzu 19

Paleolithic Tea Service

Kale and Carrot Salad (drizzled with our tangy sesame dressing), Steamed Beets, Choice of Wild Smoked Salmon, Braised Tofu, or Smoked Duck. Served with Houjicha Roasted Japanese Green Tea

Before there were grains, there were just wild-foraged veggies and animals. A carb-free tea service 18

Japanese Service

Tofu or Smoked Salmon Maki Bowl, Soup & Ryokucha (Brown Rice Green Tea)

Wakame seaweed salad with sesame-miso dressing, seasoned brown rice, steamed kale with tangy sesame dressing, toasted nori, seasonal soup 19

"Perceive that which cannot be seen with the eye." In 1643, after over 100 duels, Japan's most famous swordsman Miyamoto Musashi retired to a cave named Reigando. While meditating on his life and impermanence, Musashi spent his last years drinking tea, and writing the seminal classic on strategy *The Book of Five Rings*. We like his philosophy: open yourself to the everyday beauty of life. Make life your art and pursue it with untethered passion.

Russian Service

Tarragon-Marinated Beets, Smoked Whitefish & Horseradish, Devilled Egg with Caviar, Herbed Crackers, Fresh Fruit, Chocolate Brownie

They say that Tolstoy fueled his creativity by drinking Russian tea from the samovar. See what it does for you. Start with our zavarka, dilute it with a tad of hot water and add milk and sugar 23

Indian Service

Tofu Curry, Basmati Rice & Masala Chai

Look to Ganesh, the elephant-headed Indian deity to banish all obstacles in your path and to pave the way for unlimited wealth. Consider the potential of Ganesh over a cup of our steaming homemade organic chai 18

Tea Service Supreme

This ultimate service includes your very own personal tea tender to guide you on a journey through our most premium teas. Choose any of our international tea services, which include a meal and a pot of tea, and then six of our most premium teas, and a platter of scrumptious sweets. Options vary seasonally, but, the tastings will range from our premium Japanese brews (like Matcha, Gyokuro, First Flush Sencha, ...), Chinese (Palace Puerh, Phoenix Oolong, ...) or Taiwanese (High Mountain Oolong, Bao Zhong, ...). Plan on a 2+ hour event, and plan to leave extremely uplifted, giddy and satiated. We even send you home with a tea brewing starter set and one of our favorite staple teas.

150/person, two-person minimum, 6 person maximum, gratuity included, reservation required. Please speak with a manager or email samovarlife@samovarlife.com.

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