

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) (g)

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

Jook (Smoked Duck, Braised Tofu or Smoked Salmon) (v/g)

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) (v/g)

Seasonal tea broth over rice, veggies, wakame and shiitake mushrooms 12

Mini Moorish Platter (v*)

A sampler platter of hummus, roasted eggplant, Greek yogurt dips and herbed wheat crackers 10

SANDWICHES.....

Served with a side salad with tarragon-balsamic vinaigrette

TLT (Tamari-Mirin Braised Tofu, Lettuce, Tomato) (v*)

served on Leadbetter's handmade English muffin with mayo 12

Curry Egg Salad & Sliced Fuji Apple

served on whole-wheat ciabatta with mustard and mayo 11

Grilled Portabella & Onions with Gruyere Cheese

served on whole-wheat ciabatta with mustard 12

Grilled Agor Cheese, Sun Dried Tomato, Pesto

served on whole-wheat ciabatta 11

Turkey with Fresh Basil, Tomato, Red Onions & Gruyere

served on whole-wheat ciabatta with mayo 13

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 (v/g)

Marinated and grilled portabella mushroom, mixed spring greens, cucumbers, sun-dried tomatoes, tarragon-balsamic vinaigrette 12

Braised Tofu over Spring Greens (v/g)

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 8

Platter of Tea Sweets 17

Fudge Brownie with Green Tea Mousse 8

2 Cherry Oat Scones with Devonshire Cream & Jam 7

Coconut Rice Pudding (v/g) 5

Handmade Assorted Cookies 5

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

Vegan & Gluten-Free

You've asked, we've delivered—vegan & gluten-free options.

(v) Vegan | (v*) Can be made vegan | (g) Gluten-Free

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

Moorish Service (v*)

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 22

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 22

Chinese Service (v*)

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 22

Paleolithic Tea Service (v/g)

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

Before there were grains, there were just wild-foraged veggies and animals. A carb-free tea service 19

Japanese Service (v/g)

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 22

"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 Fish & 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 24

Indian Service (v*/g)

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 19

About Our Tea

We source from small family farmers, "artists of the leaf," to deliver to you the most fresh, unique, delicious, seasonal and environmentally sustainable teas and herbal infusions available, anywhere. Every few weeks we get new arrivals of really special, limited, single-origin teas. Please ask your server "What's new?" to find out about new tea arrivals.

About Our New Packaging

Have you noticed? No more metal tea tins. Our new compostable tea box is packaging The Buddha would approve of. It's as impermanent and ephemeral as the tea within. Fabricated entirely in this country, composed of post-consumer cardboard, and held together with origami, it turns to mud, just like your tea.

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SAMOVAR REQUESTS 18% GRATUITY FOR PARTIES OF 5+

PLEASE REFRAIN FROM: COMPUTERS ON WEEKENDS, TAKING PHOTOS, OUTSIDE FOOD OR DRINK

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 monkey mind and to savor the darkest of the whites 9

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 9

Fukamushi Sencha* A classic deep steamed sencha full of shimmering, viridescent jade. Vaporous aromas of fresh baked bread and a summer sea breeze. Ecstasy on the tongue. Clarity in the mind, flight of the spirit. Made solely from the prized Asatsuyu tea bush in Kagoshima, Japan 10

Hand-Whisked Matcha (Traditional or Nouveau with Hot Sweet Soymilk) Four ounces of "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 11

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

Green Ecstasy The name says it all. Asamushi-style first flush sencha touched with superior grade matcha deliver an abundantly rich mouthfeel, and a persistent umami-laced grassiness. L-Theanine loaded, explore the elusive quality of energized relaxation 14

Gyukoro Kickass umami. It's been two years since we've dared carry this tea, and we're happy to say it's been worth the wait. Slow-tea processed, shade grown to concentrate the chlorophyll, please sip in silence 29

OOLONG.....

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

Frozen Summit Dong Ding Fog licked, rain drenched, wind blown, and sun warmed leaves cede to notes of caramelized yams and bitter melon. Whispers of pine needles and graphite. 4th flush, 40% oxidized, and hand picked at 3,000 feet 17

Tai Cha No. 13 Jade Wonderfully ambrosial and buttery with a hint of tartness. Aromas of fresh-baked brioche with butter and eucalyptus honey. Lingering hints of fresh jasmine flowers. A relatively new tea developed in 1982, this hand-rolled 5th flush brew harks from Mr. Lai's tea garden in Ming Jian, Nantou 10

Baozhong Mango and buttered popcorn? Yes. And some lingering artichoke too. Green and tropical, and hand picked at 2,000 feet in Nantou County, Taiwan this brew is only 12% oxidized. Sip to discern the taste of sweet clouds 12

Gui Fei Imperial Concubine Our most rapturous tea, and a staff favorite. Butterscotch and tree-ripened guava balanced with layers of wild rose, stewed cherries, and vanilla bean. This halcyon infusion from Mr. Chang in Lugu begins its journey with the green leaf-hopper insect as it caresses (nibbles) the edges of every single leaf. The best Concubine we've ever tasted 15

Rei Cheng "Gaba" Originally discovered in Japan in 1990, gaba tea is made by swapping oxygen with nitrogen in the oxidation process, and curing the leaves in a vacuum for ten hours. Known to replace anxiety with equanimity, gaba tea feels strange but good, and tastes great. Medium roasted oolong, sweet notes of roasted fennel and sour cherry, & aromas of dried buffalo grass and pipe tobacco 13

Bai Hao (Taiwan) Straight to Samovar from the rugged countryside of Hsinchu Province, Taiwan, 2,000 feet above the sea. A tippy start, a lingering finish, and persistent notes of caramelized peach, rose, and tropical forest 14

Bai Hao (Nepal) Vibrant tropical and lychee notes, and extra brisk for a bai hao. A Samovar exclusive "test tea" from Hile, Nepal at 5,000 ft. Hardy, pleasing, and touched by the green leaf hopper to start the oxidation right. Secret hidden notes reminiscent of Darjeeling 12

Hong Yue Twisted Aka "Ruby Black," these voluminous, twisted, ebony leaves deliver stone fruit, malt and hints of mandarin. The most oxidized oolong we've got it's practically a black tea. We're honored to be the US's only source for this scrumptious Nantou, Taiwan tea 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 8

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 14

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

1989 Suncha The Fine Young Cannibals, Milli Vanilli, Bon Jovi, and New Kids on the Block. Don't judge 1989 by the music. It was a great year for tea. Over 22 years old, this easy-drinking brew caresses your tongue in satin, and pleases the tummy with notes of dried clover, cocoa, and shitake mushrooms. Hand picked from 100-year old wild trees, this A-grade Menghai pu-erh blends 30% raw (sheng) and 70% cooked (shou) leaves 24

HERBALS.....

Ocean of Wisdom* Custom blended for His Holiness The Dalai Lama. Silken, malty mouth-feel lingers blissfully. South African rooibos, honeybush, ginger, licorice, cloves and cinnamon. Sail from an ordinary moment into a regal, contemplative one 10

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 8

Orange Ginger* A mildly spicy and warming brew. Adroitly blended with ginger, lemon myrtle, orange and mandarin peels. Naturally sweetened with licorice root 8

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 9

Wei Chi 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 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

Thai Mulberry Tropical notes of custard apple and roasted pine nuts. Straight to Samovar from Nakhon Ratchasima in north-eastern Thailand, our mulberry leaves skip the silk industry. A staple in Korea and Lebanon, and reported to have more calcium than milk and more iron than spinach. Our mulberry is harvested, cut, steamed, rubbed, rolled and shaped, and oven dried—processed just like old-style Japanese sencha 8.5

CHILLED.....

Tea Lemonade (v) Incredibly floral, sweet, citrus, refreshing 6

Chilled Black Tea (v) Varies seasonally. Please ask your server 6

Samovar Masala Chai** 5.45

Schizandra Berry* (v) 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... 8

Soy Matcha Shake* (v) Grassy, sweet, caffeinated. Yummy 8

Thai Iced Tea (v) Earthy, smooth, creamy, rich, sweet 8