

## FOOD BRUNCH & MORE.....

### **Egg Bowl (Smoked Duck, Braised Tofu or Smoked Salmon) (g)**

Organic poached eggs, steamed brown rice with hijiki, ginger-soy dipping sauce 12

### **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

### **Ginger Quinoa Waffle (Available until 3 p.m.)**

Soft like a pillow, heavenly. Served with fresh fruit and housemade vanilla infused palm nectar 12

### **Local Artisan Cheese Platter**

#### **with Raw Honeycomb, Seasonal Fruits, Wheat Crisps**

Wild bees make honeycomb full of vitamins, and healthy enzymes. We combine it with cheese, crackers and fresh fruit. Devour it slowly please 16

### **Quiche: Smoked Wild Salmon or Seasonal Vegetarian**

Savory, buttery and flaky, served with a side salad and fruit 12

### **Squash Dumplings with Dipping Sauce**

Handmade vegetarian squash dumplings with tangy dressing 7.5

### **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 edamame hummus, roasted eggplant, olives, walnut chèvre-stuffed dates, Greek yogurt dip and herbed crackers 12

## 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 mayo 12

### **Grilled Cheese with Portabello and Onions**

served on whole-wheat ciabatta with dijon mustard 12

### **Grilled Cheese with Sun-dried Tomatoes and Pesto**

served on whole-wheat ciabatta 11

### **Turkey with Fresh Basil, Tomato, Red Onions & Cheese**

served on whole-wheat ciabatta with mayo 13

## SALAD.....

### **Wasabi Caesar Salad with Wild Smoked Salmon (g)**

Organic hearts of romaine, wild smoked salmon, shaved parmesan, garlic, croutons, Caesar dressing with a wasabi kick 13

### **Moorish Mint Greens with Feta Cheese, Halloumi Veggie Kebabs (g)**

Mixed greens, sun-dried tomatoes, olives, cucumbers, feta, tarragon vinaigrette 12

### **Grilled Portabello Mushroom over Spring Greens (v/g)**

Marinated and grilled portabello 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, fresh tomatoes, tarragon-balsamic vinaigrette 12

## SWEET TREATS.....

### **Rose-Infused Greek Yogurt with Medjool Dates, Walnuts & Fresh Mint (g) 8**

### **Platter of Tea Sweets 17**

### **Fudge Brownie with Green Tea Mousse 8**

### **Cherry Oat Scone with Devonshire Cream & Jam 5**

### **Coconut Rice Pudding (v/g) 6**

Brown basmati rice simmered in coconut milk, coconut flakes, chai spices, golden raisins

### **Assorted Handmade Cookies 6**

Four handmade butter cookies to pair with tea: lavender, cracked wheat with rooibos, oat strawberry, matcha

#### **Vegan & Gluten-Free**

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

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

**SAMOVAR®**  
samovarlife.com

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

### **Moorish Service (v\*)**

#### **Halloumi & Veggie Kebabs, Mint Salad, Edamame Hummus, Roasted Eggplant, Walnut Chèvre-Stuffed Dates, Olives, Greek Yogurt, Herbed Crackers, 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 24

### **English Service with a 3-Tiered Platter:**

#### **Seasonal Veggie 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 24

### **Chinese Service (v\*) (Only available at Yerba Buena) (Smoked Duck or Tofu), Veggie Stir-fry, Squash Dumplings and Pu-erh Tea**

"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 20

### **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 23

"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 Salmon & 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)**

#### **Vegetable 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

### **Shibumi & Wabi Sabi**

Do you live with simple, effortless elegance? In focused, flowing, natural beauty?

*Shibumi* is the Japanese concept of effortless perfection. Try less hard. Be ok with things as they are. Flow. Grace and simple elegance. And *wabi sabi*, serene and rustic beauty with a Zen aesthetic. Put it all together and see what happens. Tea flows seamlessly with this way of life. So simple, raw and elemental. Just leaves and water and then...real alchemy. That's right, tea turns lead into gold. From stress to calm. From chaos to focus. Little rituals in life like the basic boiling of water and brewing of tea are critical to surviving today. Not optional. Tea is salvation. Join us, now. Gracefully. Simply. And with effortless perfection.

**SAMOVAR®**

WATER AVAILABLE UPON REQUEST.

WE POLITELY REQUEST EVERYONE IN YOUR PARTY ORDER A MINIMUM OF ONE ITEM PER PERSON.

SAMOVAR REQUESTS 18% GRATUITY FOR PARTIES OF 5+

PLEASE REFRAIN FROM COMPUTERS ON WEEKENDS AND 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 10

**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

**Jasmine Pearl\*** So succulent and aromatic. Tea pearls blended with baby jasmine flowers 13

**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 11

**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

**Gyokuro** 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 10

**Four Seasons** From the oolong-gurus in Taiwan, this profound brew has tiers of aroma and flavor: gardenias, fresh-baked bread, warm milk and dew-dipped clover 10

**Golden Phoenix** Persistent aromas of honey, ripe peaches, apricots and nectarines. A mildly gauzy body gives way to the gentle aftertaste of roasted barley and lingering aromas of ripe pitted fruits. Hand-harvested from a single garden of tall "Mi Lan" (Honey Orchid) tea trees 17

**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

**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

**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. One of the US's only sources for this scrumptious Nantou, Taiwan tea 14

## BLACK.....

**Earl Grey\*\*** Frisky and brisk. Superb citrus to incite your taste buds 9

**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 9

**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

## TEAS &amp; TISANES 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.....

**Turmeric Spice\*** Admit to desiring it fully and it will overtake you. A brothy 24kt gold infusion. Earthy, peaty and grounding, yet bright and citrusy too. An alchemical blend of organic turmeric, ginger, orange, licorice, lemongrass and lemon 10

**Chamomile Mélange\*** Your grandma's garden chamomile classic, but on Samovar steroids. Chill out in a big way with our soothing secret blend of organic chamomile flowers, lemon myrtle, lemongrass and spearmint 10

**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

**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 10

**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 9

## CHILLED.....

**Tea Lemonade (v)** Incredibly citrusy, refreshing and sweet 6

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

**Samovar Masala Chai\*\*** 5.45

**Schizandra Berry\* (v)** 2,000 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

**About Samovar Tea Lounge**

We are a small local San Francisco company wildly passionate about doing just one thing: creating positive human connection through tea. That's it.

Life today has gotten totally out of control. Sure, information is power but too much of anything is no good and we're getting short-circuited here. Fried actually. There's a time for everything, and at Samovar we embrace, *no relish*, the time it takes to make and then sip tea. To connect with another *real* human being, in person. So you can see eyes sparkle. Touch the warm flesh of another's cheek. Inhale the buttery aromas of the scones and the cardamom and pepper of the chai. To really see that other person across the table from you. Let our tea connect you to this moment, to your life. It is a big deal.

Try this: turn off your cell phone and close your computer and look around. Let your mind wander. Let us serve you. We love tea and we love to serve. We are here to do just one thing, so thank you for supporting us and joining us in our mission. Creating positive human connection.