

# **BOOZY AFTERNOON TEA**



# LOOSE LEAF TEA BY THE ART OF THE TEA



# **WARM BISCUITS**

Jam, Butter



# FIG CRISP

Mission Fig, Honey-Confit Garlic, Brie, Croccantini



# **SMOKED SALMON CROSTINI**

Smoked Salmon, Macrina Baguette Crostini, Crème Fraîche, Cucumber, Pickled Red Onion, Dill



#### **TOGARASHI CAPRESE**

Fresh Basil, Tomato Medley, Fresh Mozzarella, Shichimi Togarashi, Balsamic Reduction



### **CUCUMBER HUMMUS CAP**

Cucumber, House-made Hummus, Spanish Paprika, Kalamata Olive



#### MEDJOOL DATE

Bacon-Wrapped, Stuffed with Rogue Creamery Smokey Blue Cheese



#### **TUNA POKE CONE**

Ahi Tuna, Edamame, Radish Sprout, Poke Sauce



#### **PARFAIT**

Yuzu-Marinated Berries, Blackberry Crème Chantilly



## **SWEETS**

Assortment of Sweet Bites



# SPECIAL-TEA COCKTAIL OR MOCKTAIL



Each Boozy Afternoon Tea ticket includes a Special-TEA Cocktail or Mocktail crafted to your chosen tea!



# **BOOZY AFTERNOON TEA**

An afternoon at Smith Tower where timeless tradition meets a modern twist.

## **LOOSE LEAF ORGANIC TEA SLECTION**

Earl Grey Crème Citrus, Full Body, Silky Dragonwell (Green) Acorn Squash, Hay, Pistachio

Plum Oolong Fruity, Full, Tart Tuscany (White)
Delicate, Floral, Minty

## HERBAL TEA SELECTION

**Egyptian Chamomile** Calming, Round, Sweet

Apricot Escape Fruity, Light, Tart



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#### THE ROYAL UPGRADE

#### Queen Cici's Gift I \$50

A beautiful cocktail for two, served teahouse style with a pot of jasmine tea to top it off. Monkey 47 gin, Hennessy XO, Luxardo, Benedictine, house-made orange-cellet, lemon and pineapple juice, clarified with milk and honey blend made from our very own Smith Tower bees!

For our full cocktail menu, please request from your server.