



Traditional Loose Leaf Teas

Dobrá Tea sources our own tea directly from tea farms and plantations throughout the tea growing regions of the world.

Fresh from the tea gardens of the East

Ordering?

To reduce face-to-face contact we prefer that you come up to the counter to order, but if that doesn't work for you, we are happy to take your order at the table.

Paying?

It is traditional to keep the world of leaves and coins separate, and in this fashion we ask that when you have completed your sipping you join us in our retail space to settle up, with your mask on please! We will be adding an automatic 20% gratuity to every check to help our staff during this difficult time. If this is an undue burden, we understand, please inform us at checkout.

At this time we are credit and debit only.

Navigating our menu on your mobile device?

We have over 100 teas from all around the world, and we know this size of menu can be a little overwhelming on your mobile device. This is why, on your device, you can find our **interactive tea list**, simply click on the genre of tea (i.e. green, white...) and you will be taken to that section of the menu.

What are we doing to keep you and our staff safe?

- All menus are viewable on your mobile device for easy reading and to reduce contact between us and you!
Devotees are available to answer all your tea questions.
- All devotees are wearing masks and conducting daily temperature and blood oxygen level checks upon their arrival in the tearoom.
- Clear plexiglass separates you from us in high traffic areas inside the tearoom.
- High touch areas are being disinfected consistently.
- Masks are encouraged for all patrons in the tearoom and required in our retail shop in accordance with Burlington City Law

GUIDE TO THE MENU

Locally Owned, Globally Connected

Please enjoy our tearoom. Please take all the time you need to enjoy reading our online menu, and either join us at the counter or one of us will be over when you are ready to be served. Our way of serving tea is inspired by the traditions of the East. The preparation, serving, and sale of tea in the Dobra Tearoom is in the hands of Tea-Devotees who are highly knowledgeable in the science of tea and skilled in a variety of special tea techniques, tricks of the trade, and mysteries. As these vary so much, here is a guide to the basic principles, which the Dobra Tearoom observes:

- teas whose first infusions generate immediate strength and potency are served in hand crafted teapots ☺ with the leaves removed for your ease.*
- teas which can be infused many times are served in unique teapots identified by the symbol ☺ or ☹ and are accompanied by additional hot water with instructions.*
- a solitary tea-drinker is traditionally served with a “Gaiwan” ☹ or similar sized pot ☹ depending on their tea of choice.*

Dobra Tea strives to support local farmers and local food production. We are pleased to provide many vegan, gluten-free, dairy free options in our Hungry Tea Drinkers menu that accompanies this tea menu. Look for the V and GF symbols.

www.dobrateavt.com

Interactive List of Teas

For detailed descriptions of each tea please **click** on the header of each style of tea (green, white...) to be taken to that section of the menu.

Tastings and Ceremonies

White Tea and Yellow Tea

Yin Zhen – Silver Needles

Ya Bao – Wild Tea Buds

Dhara White – Thai White

Bai Mu Dan – White Peony

Meng Ding Huang Ya - Yellow Tips

Green Tea

China

Dian Lu Eshan Mao Feng – Tea King

Long Jing Tiger Spring – Dragon Well

Bi Lo Chun Tai Hu – Green Snail Spring

Putuo Fo Cha – The Buddha's Tea

Lui'An Guapian – Watermelon Seeds

Mao Jian – Anhui Green Tip

Tian Mu Long Zhu – Dragon Pearls

Zhu Cha – Gunpowder

Moli Hua Cha – Little Bird's Tongue Jasmine

Jasmine Pearls

Gui Hua Cha – Osmanthus Flower

Other Countries

Che Xanh – Vietnamese Green

Nok Cha – Korean Green

Ancient Tree

Onomea Hawaiian

Khar Chauk - Myanmar

Japan

Matcha – Whisked Tea
 Organic Gyokuro Nagatani
 Tamaryokucha – Rolled Sencha
 Yamacha – High Mountain Sencha
 Kamairicha – Pan-Fired Sencha
 Sencha
 Bancha
 Kukicha
 Hojicha – Roasted Twig Tea
 Genmaicha – Rice Tea
 Genmaicha Matcha
 Hotcha

Oolong Tea**China**

Tie Guan Yin – Iron Goddess of Compassion
 Da Hong Pao – Big Red Robe
 Feng Huang Dan Cong – Phoenix Bird Shui
 Xian – Water Nymph
 Wulong – Black Dragon

Taiwan

Tung Ting – Frozen Summit
 Bai Hao – Oriental Beauty
 Ali Shan / Jin Xuan – High Mountain
 Empress Gui Fei – Honey Oolong

Black or Red Teas

Dian Hong – Yunnan Black
 Qi Hong Mao Feng – Keemun Downy Tips
 Jin Zhen – Yunnan Golden Buds
 Zheng Shan Xiao Zhong – Lapsang Souchong

Black Chinese Aromatized Teas

Lychee Cha
 Plum
 Vanilla
 Earl Grey
 Casanova – Rose Tea, Tea for Two

India and Nepal

Assam Brahmaputra
 Nilgiri Shiva
 Darjeeling First Flush
 Darjeeling Second Flush Darjeeling
 Himalaya
 Nepal Illam Antu Dada
 Nepal Kuwapani

Sri Lanka

Ceylon Adam's Peak
 Ceylon Tiger River

Other Countries

Snow Mountain, Vietnam
 Wooricha, Korea
 Kenyan Black
 Ni Chauk - Myanmar
 Rize Cay – Turkish Tea
 Onomea Hawaiian
 Japanese Black Tea - Wakocha Organic

Puer Teas

Bai Ya Bing Cha – White Puer
 Qing Bing Cha– Green Puer
 Lao Shu Bing Cha – Wild Tree Puer
 Chi Tse Bing Cha – Dark Puer Cake
 Zhuan Cha – Dark Puer Brick
 Xiang Wei Tuo Cha – Bird's Nest
 Puer Sa Bang – Laotian Wild Tree
 Puer Shou Xiao Wan – Dark Puer-la
 Cha Tou Shou Cha – Puer Nuggets
 Gingered Puer
 Chrysanthemum Puer
 Mandarin Puer
 Shou Puer Cha – Loose Puer
 Japanese Nadeshiko - Fermented
 and Organic

Tisanes and Herbal Teas

Rooibos
 Tulsi
 Rooibos and Tulsi Masala
 Rooibos Cinnamon
 Tulsi Basil
 Tulsi or Chaga Chai
 Eastern Winds
 Seasonal Herbal Blends
 Floating Cloud
 Sakura
 Yuzu
 Single or Blended Herbs

Special Teas

Memories of Prague
 Chai Chai Chai!
 Chocolate Chai Chai Chai! Hot
 Chocolate
 Special Dobrá Chais

Punjab
 Kerala
 Bengal
 Masala Chai - Black, Tulsi, Chaga
 Taste of Kashmir
 Touareg – Moroccan Mint
 Boston Tea Party
 Sweet Smell of Jerusalem
 Hot Bubble Tea
 Yerba Mate
 Mate Ahumado

CBD Hemp Flower Special Teas

CBD Hemp Flower Herbal Chai
 CBD Hemp Flower Chai Chai Chai
 CBD Hemp Flower Rising Sun Hotcha
 CBD Hemp Flower Floating Cloud

Chilled Teas

Chilled Wulong
 Staroborshov
 Kyoto Kinen
 Thai Iced Tea
 Forest Dragon
 Cloud Dragon
 Earth Dragon
 Fire Dragon
 Mate Verano
 Chilled Black or Rooibos Chai Chilled
 Specials – Green, Black, Herbal Chilled
 Bubble Tea

Food For Hungry Tea Drinkers

Gluten Free, Vegan, and Local Light Fare

Tea Sides:

We offer the following accompaniments to any tea

Milks:

Local Whole Milk \$.50
 Organic Coconut Milk \$.75
 Organic Soy Milk \$.75
 Organic Rice Milk \$.75

Sweeteners:

Local VT Honey \$.75
 Organic VT CBD Infused Honey \$3.00
 Organic Sugar \$.50
 Local VT Maple Syrup \$.75

Bubbles (Boba) or Fruit \$1

Local Raw Spirulina \$1.50

Dobrá Tea's Signs of Quality



Naturally Grown teas are grown without pesticides or fertilizers in the traditional ways. Our strong relationships with individual tea growers allows us to see first hand the growing methods of each of our producers. Dobrá Tea is confident about the purity of teas with this designation.



Meets EU Standards: All of the teas carried by Dobrá Tea meet the high standards of the European Union (EU) and have been tested for fertilizer and pesticide residue. Meeting EU standards means that 100% of these teas have been tested and are guaranteed to be safe and delicious.



Wild Arbor teas are made from tea trees that have been left in the wild or with very little cultivation. These teas do not come into any contact with fertilizers or pesticides. Some of our Wild Arbor teas come from trees that are over 100 years old.



Certified Organic teas come from tea farms that have undergone the rigorous process of becoming Certified Organic by the USDA. We travel the world in search of Certified Organic gardens, and have been able to add several Certified Organic teas to our collection each year.

THE FAMILY OF TEAS

True teas are made from the leaves of the plant *Camellia Sinensis*.

White Tea – Lightly oxidized. Harvested leaves are placed in the sun to wither on rounded bamboo trays. Eventually the fresh leaves are dried and then hand sorted for stalks and impurities.

Yellow Tea – Covered. Harvested leaves are quickly steamed to denature their enzymes, then covered to allow the aromas of the heated leaves to be re-absorbed into the leaves themselves.

Green Tea – Unoxidized. Chinese greens are gently pan-fried to stop their oxidation process while fresh leaves are quickly steamed in Japan.

Oolong Tea – Semi-oxidized. The harvest of oolong teas ranges from 15%-70% oxidation. Fresh leaves may be roasted over open fire, tumble dried to bring out floral qualities or baked in bamboo baskets.

Black Tea – Fully oxidized. Fresh leaves are gently rolled and placed on flat screens to wither. A deep enzymatic oxidation of the freed polyphenols brings out caramel and tannic flavors. The leaves are then quickly dried at high heat.

Puer Tea – Oxidized, fermented, and aged. Damp leaves are placed in the hot sun to wither in the manner of a green or black tea. They are then pile fermented and aged in either dry or humidity-controlled conditions for a time ranging from 4 months to many years.

Herbal Tea – Not a true tea, herbal teas (or tisanes) are made from plants other than *Camellia Sinensis* and are therefore generally free of Caffeine. Usually herbs, roots, and flowers with beneficial qualities and enticing aromas are chosen.

THE TEA LANDS

China is the birthplace of tea and one of the world's largest tea producers. A wide variety of teas, many known as the finest in the world, are cultivated and processed in China: green teas, semi-oxidized oolongs and white teas, black teas and fermented puer, even the rare yellow teas. In China, tea drinking and production are woven into innumerable legends and countless traditions.

Taiwan (Formosa) has a population that includes many who fled from mainland China in 1949, bringing with them family belongings, souvenirs of the days under Chiang Kai-Shek, and traditional tea-processing skills. Their meticulous care and innovation produce teas with magical flavors and aromas found nowhere else.

Japan crafts green teas using a different method than in China. After the leaves have been picked and allowed to wither and curl, they are put through hot steam and only then rolled and dried. This gives them their unique and inimitable properties, including the exquisite aroma and fresh green color of the infusion.

India produces seasonal teas that are real treasures, but most of the population drinks tea that is either powerfully strong or blended with a sweet milk. While India is known mainly for the products of the famous regions of Darjeeling and Assam, where local tea planters cultivate refined varieties of the Chinese and Assam tea plants, very high quality tea can also be found in other regions such as Nilgiri, Sikkim and Doars.

Sri Lanka (Ceylon) established tea plants in the late 19th Century on the ruins of blighted coffee plantations. The names of the Kandy, Uva, Matale, Dimbula and Nuwara Eliya districts represent tea gardens at all levels, including teas that grow in the highest gardens of the world at heights of 7,500 feet above sea level.

We also serve teas from other traditional and some younger tea growing countries including Korea, Vietnam, Laos, Thailand, Kenya, Myanmar, and Hawaii.



Tastings and Ceremonies

MYSTERY OF THE THREE TREASURE TROVES

Three aromas, three tastes and three colors from a single tea bush in the Chinese province of Yunnan! Green, black, and puer categories of teas representative of the world of Chinese tea meet on a single wooden tray at Dobrá Tea.

BEAUTY OF FORMOSA

Sweet and savory, floral and rich, the Oolong teas of Taiwan bring forth flavors not found in any other tea. This set allows a delectable comparison of two teas from Pinglin, Hsin Chu, or Nantou. Follow your curiosity or allow a Tea Devotee to choose for you.

DARK SUNSET AND GOLDEN SUNRISE

The only style of tea to be grown all around the world, black tea (called “red tea” in China) has roots in regions as diverse as northern India, central Africa, and the high mountains of China. Now you can taste a glimpse of two of these cultures on one tray. Our choice or yours.

SPRING ARRIVES IN THE MOUNTAINS

Green tea can take many forms. Over thousands of years, Chinese tea producers have coaxed amazing shapes, aromas, and flavors from the humble plant. Compare two of the most well-known teas of this category to find a balance among equals. Your choice or ask a Tea Devotee.

One set **\$10.50**



White Teas

YIN ZHEN

Silver Needles

A classic white tea from Fujian Province, consisting solely of sweet tips. Only the freshest and most finely shaped buds of Spring are used, making this tea a particular rarity. We are proud to offer a Silver Needle with beautiful buds of uniform, full leaf quality. Its flavor is very subtle, but velvety and earthy with only the slightest hint of flowers. Suitable for slowing down, or just relaxing into the moment.

☺ \$6.75 for one or ☺ \$8.75 to share

YA BAO

Wild Tea Buds

A varietal of *Camellia* that sprouts from the small twigs of wild tea trees grown in western Yunnan. The large pine-cone shaped buds are picked in late March and sun dried. Though similar to white tea, Yao Bao is distinguished by a sweet and fresh flavor that stands alone in the world of tea. The brewed liquor is pale white and clear, with a hint of fresh pine needles in the aroma.

☺ \$6.75 for one or ☺ \$8.75 to share

DHARA WHITE

Thai White Tea

A forest friendly grown white tea from the mountains of Northern Thailand. With a sweet after taste of honey, this tea is suitable for drinking just before taking a leisurely walk through a quiet forest.

☺ \$6.75 for one or ☺ \$8.75 to share



White Teas

BAI MU DAN *White Peony*

We offer you the highest quality Bai Mu Dan, a beloved white tea which gives several infusions. A yellowish liqueur smiles up from the cup, with a honeyed aroma and an earthy finish. Wild and sweet, the captivatingly subtle flavor hides the great strength of this tea. Broad, sun-dried leaves with brownish edges have an abundance of silver downy tips from the ends of the shoots. An excellent tea to calm the body and bring clarity of mind.



☕ \$6.75 for one or ☕ \$8.75 to share



Yellow Teas

MENG DING HUANG YA

Yellow Tips from Meng Ding Mountain

The father of tea-growing, the monk Wu Li Zhen oversees the quality of this legendary tea from his misty pedestal in the monastery on the slopes of Meng Mountains. A sweet and rich flavor with the aroma of a fresh garden harvest in the spring. This variety is entirely made of the youngest leaves which spin and dance in the cup. Suitable for bringing the mind to rest.



☕ \$6.75 for one or ☕ \$8.75 to share



Green Teas

DIAN LU ESHAN *Remembering the Tea King*

A remarkable, fresh green Chinese tea produced in the famous tea province of Yunnan. No other tea is comparable to this sparkling, pale green infusion which offers unique and inimitable delights of taste and aroma. It is cultivated at high altitude, with long, silver, downy-tipped leaves firmly rolled lengthwise. This tea promotes health, and has a mild, euphoric effect. Take a look at our Travel Journal for a more detailed account of this iconic Dobra specialty.



☕ \$6.75 for one or 🍵 \$8.75 to share

LONG JING TIGER SPRING *Dragon Well*

This legendary tea takes its name from the mystical “Dragon Well”, a quartz-lined spring near Hangzhou village in Zhejiang. The robust leaves are flat and golden-green in color, with a lovely shine that comes from the traditional method of pan-frying in large steel woks. As the nutty, savory fragrance rises from the cup, all wishes are granted.



☕ \$6.75 for one or 🍵 \$8.75 to share



Green Teas

BI LUO CHUN TAI HU

Blue-Green Spirals of Spring from Tai Lake

This tea is made exclusively by hand in Dong Shan, on the gently sloping shores of Lake Tai. When gently brewed, the tea blossoms with a fruity, softly herbal, and gracefully rich taste. As the wild spirals of these silvery and dark green leaves unfurl dynamically in the tea pot, a tender ecstasy arises.

☺ \$6.75 for one or ☺ \$8.75 to share

PUTUO SHAN FO CHA

Tea from the Buddha's Mountain

A quiet strength arises out of these tiny leaves, calling to mind the focused thought of the meditation hall. On the shore of Putuo island, a statue of the bodhisattva Guan Yin gazes over the monastery and tea gardens while the foamy air and the colors of the sky swirl around her. Perfect for observing the world with a steady, loving compassion.

☺ \$6.75 for one or ☺ \$8.75 to share

LIU'AN GUAPIAN

Watermelon Seeds

A full-bodied tea, with an unusually fresh taste and fragrance. Its leaf quality is equally unusual: dark green, very flat and long needles from the Dabie Mountains of western Anhui. Its truly refreshing quality earned its place on our menu as another ambassador from the Middle Kingdom. A thirst quencher!

☺ \$6.75 for one or ☺ \$8.75 to share



Green Teas

MAO JIAN

Anhui Green Tip

This distinguished green tea is found in China's Anhui Province. Its leaves are small and uniform, distinguished by tiny silvery tips. Both its aroma and flavor are surprisingly rich for a green tea; an almost creamy texture woven with a delicious vegetal taste make it truly beloved by those seeking calm.

☺ \$6.75 for one or ☺ \$8.75 to share

TIAN MU LONG ZHU

Dragon Eyes

An extra-fine, high quality green tea made from selected fresh tips with a flowery taste, the aroma of a mountain breeze, and a unique appearance. A smooth sweetness covers the mouth and lifts one's mood. The tea is hand-processed into little balls resembling pearls, which unfold charmingly in the cup after the first infusion.

☺ \$6.75 for one or ☺ \$8.75 to share





Green Teas

ZHU CHA

Gunpowder Green

Known as “pearl” tea in China, this classic variety is widely known as “gunpowder” in the West. Its Western moniker arose when early importers noticed its similarity in appearance to the dark silver pellets used in cannons. Tea-crafters in Zhejiang province carefully dry and shake the leaves in circular motions over a fire, yielding the famously rich flavor and body. Makes a perfect accompaniment to a meal as the vigor of its taste is not likely to be defeated.

☕ \$6.75 for one or 🍵 \$8.75 to share

CHÉ XANH ORGANIC

Che Xanh has reserved a special place on our menu. A remarkable Vietnamese green tea whose leaves are picked with extraordinary care. A strong, vegetal infusion with a slight sharpness that will awaken a drifting mind. Aromas of roasted beets and sesame.

☕ \$6.75 for one or 🍵 \$8.75 to share





Green Teas

ANCIENT TREE

A green tea, handpicked by the local Hmong and Dao tribes from tea trees growing wild in the mountainous Ha Giang region in the north of Vietnam along the border with China's Yunnan province. Suitable for repeated infusions.

☺ \$6.75 for one or ☺ \$8.75 to share

KHAR CHAUK

Burma Wild Green

Burmese green tea from the Shan state in the eastern part of the country, close to the border with Yunnan, China. It is collected from semi-wild *Assamica* tea plants that grow 3-5 meters in height. The characteristic earthy aroma caused by drying over flames from local woods is evident in its taste. This tea is a rare find, and Dobra Tea is one of the few places to enjoy it.

☺ \$6.75 for one or ☺ \$8.75 to share

NOK CHA ORGANIC

A seasonal variety of green tea from the Jirishan mountain range on the southern Korean coast. This light infusion conceals an unseen taste “on the boundary” between Chinese and Japanese teas. The leaves are gently steamed and then pan-fried to complete the drying process, offering a savory, oceanic flavor.



☺ \$6.75 for one or ☺ \$8.75 to share



Green Teas

MATCHA ORGANIC

Whisked Tea

Matcha is a first class type of stone- ground powdered tea and is used for the Japanese tea ceremony. The tea is prepared with a bamboo whisk (chasen) in a unique bowl (a chawan). The foamy infusion is fresh and deep green with an unforgettable, intense taste. We recommend that it be enjoyed after dessert or with a Japanese sweet, but never on an empty stomach.



- ☉ bowl of Matcha Kyoto \$6.75
- ☉ bowl of Matcha Silver \$8.75





Green Teas

GYOKURO NAGATANI ORGANIC

From the mystical tea lands in Uji, this Certified Organic tea is hand processed in small batches during the spring and summer months. Weeding of the tea bushes and composting is all done by hand in Mr. Nagatani's tea garden. He has chosen to use fish cakes as a method of fertilization. This gives this shade grown variety a thick and deeply oceanic flavor, as comforting and healing as wading through soft waves on a calm day.

🍵 \$6.75 for one or 🍵 \$8.75 to share

TAMARYOKUCHA KYOTO

Rolled Sencha

This brilliant tea hails from the Kyushu Island area as a first class type of green tea, appropriate for festive occasions. A dark green leaf, evenly rolled, it results in a rich vegetal brew with a bread-like sustenance and fullness. It is steamed longer than traditional sencha tea, imparting a deeper sweetness to the leaf.

🍵 \$6.75 for one or 🍵 \$8.75 to share

YAMACHA

High Mountain Sencha

This high mountain grown sencha tea is cultivated in the region of Hamamatzou. Nearby are waterfalls, hot springs, lush gardens and tea farmers processing tea in the old, traditional way. Yamacha offers a fine, smooth taste with more sparkle to the classic taste of sencha.

🍵 \$6.75 for one or 🍵 \$8.75 to share



KAMAIRICHA

Pan-Fired Sencha

Unique among Japanese sencha, the leaves of this style are steamed and then gently pan-fried to bring out toasted qualities, similar to Chinese style teas. This method of tea production was brought to Japan from China and



was the original technique used to produce tea. The Japanese then put their twist on the flavor by steaming. We call this the yin yang of green teas. Bright and nutty mixed with vegetal sweetness!

👁️ \$6.75 for one or 🍵 \$8.75 to share

SENCHA KYOTO ORGANIC

This type of Japanese green tea is currently the most typical tea on the Japanese market. It requires painstaking processing to obtain dark green, flat leaves of uniform size, with a fresh, grassy aroma and a delicate taste. Sencha



grants the tea lover many crisp infusions with a distinctly cleansing feeling and is a good tea for a quiet get-together with close friends.

👁️ \$6.75 for one or 🍵 \$8.75 to share



Green Teas

BANCHA KYOTO ORGANIC

A bold style of Japanese tea, intended for everyday drinking. A small, flat, light green leaf with a golden tint, it is smooth and easy to drink, with the characteristic freshness of Japanese greens.

☞ \$6.75 for one or ☞ \$8.75 to share

KUKICHA KYOTO ORGANIC

A tea made from both fragrant leaves and nutty stalks. Our variety is made from the same bushes and leaves used for Gyokuro, giving its soft flavor a finesse and sweetness. Light green leafstalks yield a full but delicate vegetal aroma. It gives a rich brew and causes a notable lift in the spirit.

☞ \$6.75 for one or ☞ \$8.75 to share

HAWAIIAN ONOMEA GREEN ORGANIC

This “local” infusion has sweet notes of a tropical paradise. From the Onomea gardens on the big island of Hawaii comes this hand-picked infusion of peace.

☞ \$6.75 for one or ☞ \$8.75 to share





Green Teas

HOJICHA KYOTO ORGANIC

Roasted Twig Tea

A bold tea of fire-roasted tea stalks which give a taste and aroma unlike that of any other Japanese tea. The infusion is dark amber, the scents reminiscent of roasted grains or chestnuts. It is recommended after a substantial meal or in the depths of winter. Very low in caffeine.

☞ \$6.75 for one or ☞ \$8.75 to share

GENMAICHA KYOTO ORGANIC

Rice Tea

A unique Japanese delicacy, this is a green tea mixed with roasted rice. The combination gives the infusion a nutty aroma and unusual taste, reminiscent of pine and grains. Suitable as an after-lunch drink or for when you need to warm up.

☞ \$6.75 for one or ☞ \$8.75 to share

GENMAICHA MATCHA ORGANIC

The latest twist on the famous roasted rice tea! This thick and roasted infusion offers the same full flavor of Genmaicha with a boost of energy and vibrancy of green matcha.

☞ \$6.75 for one or ☞ \$8.75 to share

HOTCHA ORGANIC

A hot and nourishing version of our “Kyoto Kinen” chilled tea. Steaming, frothy Matcha tea is gently warmed with milk or soy milk and a dash of organic sugar. Served in a traditional Japanese mug. Warming and uplifting!

\$6.00 for a mug



GUI HUA CHA

Green Tea with Osmanthus Blossoms

A traditional Chinese recipe with tiny osmanthus blossoms. The intoxicating, almost citrus scent from repeated infusions has been an inspiration to Chinese poets over the centuries.

"... How commonplace beside them are plum blossoms and how heavy seem the clusters of the lilac. The intoxicating scent soothes my longing for a faraway land...." -- Li Ching Chao

☺ \$6.75 for one or ☺ \$8.75 to share

MOLI HUA CHA

Little Bird Tongue Jasmine

A superior jasmine tea from Fujian, produced through seven successive cycles of blending in and removing jasmine flowers. The small, mossy-green leaves, flecked with white petals, hold a pervasive jasmine aroma, a distinctive lingering taste, and produce a mildly euphoric effect.

☺ \$6.75 for one or ☺ \$8.75 to share

JASMINE PEARLS

Hand rolled pearls of select green tea tips and jasmine flowers yield a bright cup of pleasure for jasmine lovers. The flavor and aroma are classic yet more pronounced, producing a heady bouquet that keeps its liveliness infusion after infusion.

☺ \$6.75 for one or ☺ \$8.75 to share

MAGNOLIA MAO JIAN

A traditional green tea naturally scented with magnolia blossoms from Guangzhou Province.

☺ \$6.75 for one or ☺ \$8.75 to share



Oolong Teas

TIE GUAN YIN JADE ORGANIC

Iron Goddess of Compassion

Named for the Bodhisattva of Compassion, this Fujian Chinese oolong has a transcendent flavor: a mouthful of dewy flowers, a heart-opening bouquet of floral forgiveness. Harvested in early fall, the rolled leaves open slowly, revealing an array of deep rich flavors. A peace settles in the soul with every sip. Drink this tea before undertaking a solitary expedition or to lift the spirit.

☕ \$6.75 for one or 🍵 \$8.75 to share

DA HONG PAO

Big Red Robe Tea

A roasted, honeyed Oolong from the Wuyi Mountains in Fujian. According to legend, a very ill nobleman was lost in the mountains when some poor villagers fed him a brew made from the leaves of a revered tree. He quickly regained his health and was so impressed that he took off his brilliant red robe and hung it on the tree to indicate its power. It's said that all Da Hong Pao tea bushes can still be traced back to that original tree.



☕ \$6.75 for one or 🍵 \$8.75 to share



Oolong Teas

FENG HUANG DAN CONG

Phoenix Bird

Though a traditional oolong, this tea has a mysteriously sweet and fruity flavor comparable to grapefruit or apricot. From the variety of Dan Cong teas grown near Phoenix Mountain in northeastern Guangdong province, we chose this “honey orchid” style.

☺ \$6.75 for one or ☺ \$8.75 to share

SHUI XIAN

Water Nymph

This tea is known as “water nymph” or “narcissus,” named after the narcissus flowers in the port of Quanzhou where this tea was originally exported. This cheering drink has a distinctive, warming aroma and a voluptuous taste that leaves a slightly nutty sweetness on the lips. A seductive infusion that will cause the tea-drinker to gaze off into the teacup for many blissful hours.

☺ \$6.75 for one or ☺ \$8.75 to share

WULONG CHA

Black Dragon

Dark twisted leaves yield an infusion of rich amber liquor with a full taste that boasts of rye bread or roasted nuts. An aroma and aftertaste of caramel smoothes the palette and makes this remarkable Fujian tea a suitable accompaniment to desserts and snacks. Reputedly named “black dragon” because the opening leaves look like little dragons in the teapot.

☺ \$6.75 for one or ☺ \$8.75 to share



Oolong Teas

TUNG TING

Frozen Summit

A very flowery, slightly oxidized Taiwanese, rolled when soft into little irregular oval balls by a special pressing and drying technique. In ancient times the feet were used, but these days a combination of hand labor and special machines suffice. This vibrant and lilting variety dances with notes of lilac and juniper and is imported directly from the bright slopes of the Tung Ting Mountain. Suitable for drinking during contemplation, as the shadows grow longer.

☺ \$6.75 for one or ☺ \$8.75 to share

DONG FANG MEI REN / BAI HAO

Oriental Beauty

A very rare darker oolong, but uncommonly sweet and rounded. The fresh leaves are harvested just after the cicadas pass through the fields, encouraging the plants to develop a honey flavor and a golden sheen. Suitable for drinking while remembering beauty.

☺ \$6.75 for one or ☺ \$8.75 to share

ALI SHAN JIN XUAN

High Mountain Oolong

In high mountain gardens (2300 meters high), weather conditions offer plenty of fog and lower temperatures which are ideal for producing the best oolong leaves.

Ali Shan tea offers a sweet fragrance with overtones of flowers and fresh tropical fruit. Enjoy it as the sun is just peaking through the mountains on a fine summer morning.

☺ \$6.75 for one or ☺ \$8.75 to share





EMPRESS GUI FEI

This honey oolong is grown in the highest Luku region of Taiwan. It comes from the leaves of the Tung Ting cultivar and is sweetly bitten by cicadas just before harvest. This symbiotic relationship between the tea plant and the cicada results in the oxidation of the leaf on the plant creating the honey sweetness of this oolong.

☕ \$6.75 for one or 🍵 \$8.75 to share





Black Teas

DIAN HONG

Yunnan Black

An aromatic tea from the southwestern province of Yunnan, this tea features fine, mahogany leaves with an abundance of orange-gold tips. Crimson infusions bow with subtly tart and spicy flavors, malty and reminiscent of citrus. Its strong character and lively flavor make it a good tea for starting a busy day or having an interesting conversation. Bold and brassy.

☕ \$6.75 for one or 🍵 \$8.75 to share

QI HONG MAO FENG

Keemun Downy Tips

This vermilion brew recalls chocolate and roasted chestnuts. Drink as a dessert tea or allow the aroma to awaken the mind at breakfast. Keemun, or Qimen (“Great Gate”), refers to the town in Anhui province where this tea is cultivated and served. Only the youngest buds of the tea plant are used, turning sienna-colored and wiry when processed and granting several robust infusions. Perfect for any occasion needing an open heart.



☕ \$6.75 for one or 🍵 \$8.75 to share

HAWAIIAN BLACK ORGANIC

This rich malty black leaf is produced by Onomea gardens on the Big Island of Hawaii. Grown amongst the fruit trees, this tea takes on the fruits of its tropical island surroundings. A wonderful tea to bring out the sun and reflect on a salty ocean breeze.

☕ \$6.75 for one or 🍵 \$8.75 to share

JAPANESE BLACK TEA - WAKOCHA ORGANIC

Kocha actually means red in Japanese. This Japanese tea is made using the same delicate leaves that make many famous Japanese green teas, but with the added oxidation. This well kept secret of Japanese tea production has actually been going on for centuries. At its peak, the Japanese exported 8,500 tons of black tea in the 1950s.

This tea is dark and rich with delicate undertones of fruit.

☕ \$6.75 for one or 🍵 \$8.75 to share



Black Teas

JIN ZHEN GOLDEN BUDS

Super Fine Mao Feng tips from the province of Yunnan. This delectable Hong Cha (red tea) has held a celebrated place on the tea market since 2007. The delicate orange tips offer a velvety sweet taste with hints of chocolate and deep forest aromas.



☕ \$6.75 for one or ☕ \$8.75 to share

ZHENG SHAN XIAO ZHONG

Lapsang Souchong Smoked Tea

This highly esteemed Chinese tea is processed over a fire of pine logs, giving it its unrivaled smoky aroma and taste. It is a good tea to drink by the fireplace while puffing on a pipe, or on especially dark rainy days. The solid, black-brown leaves create a cup which, like smoke rising from the mountains, lifts one's spirit, imparting a deep inner calm.

☕ \$6.00





Black Teas

DARJEELING FIRST FLUSH ORGANIC

In the airy mountain climate of the Himalayas, the spring tea harvest of the Darjeeling region takes place from March to the end of April and is called the First Flush. This short harvest is valued for its unique, flowery aroma, as well as for its rare silver-green leaves. A delicacy among tea lovers, the scent and flavor remind one of a walk in a rainy flower garden. We frequently carry this tea from several unique single estates with organic gardens.

 \$6.00

DARJEELING SECOND FLUSH ORGANIC

The second tea harvest in Darjeeling takes place just before the rainy season over almost fifty days from the end of May to early July. The color of the infusion is darker than the First Flush and this tea has more body as well. The flowery flavor and superb muscatel aroma has led to comparisons between these teas and the famous wines of Bordeaux.

 \$6.00

DARJEELING HIMALAYA ORGANIC

A pure high-mountain Indian black tea, plucked in the fall on the southern slopes of the Himalayas. The small brown-black leaves with light tips are evenly rolled into half-moons, giving a dark red infusion with a rich aroma and robust taste. A good refresher in any season.

 \$6.00





NILGIRI SHIVA

In the blue mountains of Kerala in the south west of India, Nilgiri tea is produced under the strict eyes of Lord Shiva. It is distinguished for its light orange-brown infusion and fine aroma with a notably refreshing taste of the Assamica leaf type, but more flowery and slightly fruity. Appropriate for opening the third eye!

 \$6.00

ASSAM BRAHMAPUTRA ORGANIC

An Indian black tea from a valley plantation on the banks of the enchanting river Brahmaputra. A wild variety of tea later named Assamica was discovered here by the Bruce brothers over 170 years ago. This is the variety now cultivated in Assam. Suitable for drinking before a long journey.

 \$6.00

KENYAN BLACK

A tea from the wild equatorial region of Africa, dark in the cup and richly sweet in taste. This surprisingly fragrant black tea is produced in the Kerichio valley. For lovers of the scorching sun, hippopotami, and long summers. Suitable for a fun filled afternoon.

 \$6.00

NI CHAUK

Burma Wild Red

This Burmese red tea from Shan state in the eastern part of the country is an oxidized leaf tea from semi-wild tea plants. Its taste is reminiscent of the wild teas from Vietnam or China. This tea is suitable for multiple infusions with unrelenting sustainability.

 \$6.75 for one or  \$8.75 to share



CEYLON ADAM'S PEAK (Sri Lanka)

A black, high-mountain leaf tea from the Labookelie gardens in the Nurawa Eliya region. A frolicsome tea, dark but not overbearing, that evokes the sweep of the gardens that spread out under the peaks of the Samanalakande Mountains, "the mountains where butterflies go to die." Perfect for afternoon tea parties, or as a late morning pick-me-up.



☕ \$6.00

CEYLON TIGER RIVER (Sri Lanka)

An excellent, fully aromatic leaf tea known as low-mountain tea from the Kandy region of the captivating island of Sri Lanka. It produces a rich infusion in the cup, reminiscent of Assam tea, and with a slightly sweet aftertaste. Suitable for solitary tea drinkers.

☕ \$6.00

SNOW MOUNTAIN HA GIANG (Vietnam)

A red tea, handpicked by the local Hmong a Dao tribes from tea trees growing wild in the mountainous Ha Giang region in the north of Vietnam along the border with China's Yunnan province.

☕ \$6.00

KOREAN WOORICHA ORGANIC (Hadong)

Master Cho produces this rare and unique black tea only twice a year. The wild arbor leaves are harvested from the steep hillsides of the Hadong region and are pan fired in small batches, creating a light black tea with a touch of sweet cream. Suitable for repeated infusions. ☕ \$6.75 for one or ☕ \$8.75 to share



NEPAL ILLAM ANTU DADA ORGANIC

Organic SFTGFOP (the very best grade)

On the Nepalese side of the majestic Himalayas in the Antu Valley, "just over the hill" from the famous Darjeeling region, enterprising Nepalese planters have brought a delicately rich, high-mountain black tea to the tea world. The brown-green uniformly rolled leaves possess a high content of silver tips, often rivaling the freshest Darjeeling. The tea is full of aroma and an unobtrusively sweet, captivating flowery taste.

 \$6.00

NEPAL KUWAPANI

With a golden hue and the soothing aroma of light chocolate and ripe fruit, this contribution from the Kuwapani estate is an event within a teapot. One sip is a dream of far away mountains. A good tea to drink while reminiscing.

 \$6.00

RIZE ÇAY

Black Turkish Tea

North-Eastern Turkey began cultivating tea in the foothills of the Pontic Mountains during the Second World War. The leaves of this strongly aromatic tea are brewed in a special stacked kettle called a *çaydanlık* producing a potent mahogany infusion. It is poured from a Turkish pot and served in a traditional glass to which one or two teaspoons of organic sugar can be added. This pot of tea captures all the beauty and mystery of Turkey.



 \$6.00 per pot or one shot for \$2.00



Black Teas

EARL GREY

A black Ceylon tea, with the unique and unmistakable bergamot aroma. The 2nd Earl Grey was given this ancient recipe as a gift on his travels through China in 1830. The recipe was taken back to England, and soon the preparation gained world-wide renown. Su



\$6.00

LYCHEE CHA

Naturally sweet, this enticing blend is a traditional recipe from Guandong. Black tea leaves hum with an intensely fruity flavor that produces grins and sighs on consumption. The lychee fruit has a unique taste somewhat in-between a pear and a grape. This tea is particularly suitable for drinking when the first snow falls.



\$6.00

PLUM TEA

Chinese black tea aromatized with the alluring scent of plum. Some bits of dried fruit are left to mix in the tea after the scenting process, giving an extra tang and sweetness to the finished brew.



\$6.00

VANILLA TEA

A treat for vanilla lovers! The succor of vanilla offsets the natural astringency of the black tea, making for a dessert-like quality. This tea is aromatized in the traditional Chinese way in Guandong.



\$6.00



Puer Teas

BAI YA BING CHA

White Puer

White puer is “raw”, like green puer, but mostly tips are used and the leaves are not allowed to wither quite as much. With a gentle walnut-shell flavor reminiscent of a White Peony or a fine Darjeeling, we recommend to you this heart-warming addition to our menu.

 **6.75 for one or more**

QING BING TUO CHA

Green Puer

Carefully dried in the sun, steamed, and pressed into bricks, this puer offers a hearty, earthy cup. Its unique production includes a touch of wild tea, harvested from Yunnan’s many ecologically diverse forests. One can taste in each cup the herbal tones of the wild leaves within the sweet and muscatel layers of cultivated tea.

 **\$6.75 for one or more**

LAO SHU BING CHA

Wild Tree Puer

From the Lao Shu tea gardens in the Xishuangbanna jungles of Southern Yunnan this large variety of puer sun is marked by its abundance of wild tree leaves. The newly harvested leaves and buds are taken from the ancient forests and left to wither and dry in the sun on bamboo mats. Experiencing the sweet-and-sour amber brew of Lao Shu is like taking a stroll through the old tea trees of the jungle: humbling and invigorating all at once.

 **\$6.75 for one or more**



CHI TSE BING CHA

Dark Puer Cake

A large “ripe” or shou puer processed through special fermentation, aging, steaming and compressing. Following fermentation, the leaves are pressed into discs called suns which are the most popular form of pressed puer in China. This variety is particularly quenching, even down to the roots of the body, and has a deeply refreshing texture.

☺ **\$6.75 for one or more**

XIANG WEI TUO CHA

Bird's Nest Puer

This dark “ripe” variety is shaped in a traditional bird’s nest. It has a strong earthy, slight drying flavor with a hint of sweetness, reminiscent of underground caverns where treasures are kept secret.



☺ **\$6.75 for one or more**

ZHUAN CHA

Dark Puer Brick

This dense, fully oxidized brick is the most full-bodied and down-to-earth puer in our tearoom. Notes of tempered, bittersweet chocolate give this tea a unique twist on the traditional puer flavor.

☺ **6.75 for one or more**



Puer Teas

SA BANG BAMBOO

Laotian Wild Tree Puer

The tea leaves are picked exclusively by hand from wild-growing tea trees in the area of the remote village of Ban Komaen in the mountains in the north of Laos, close to the Chinese border. After withering in the sun, they are stuffed into bamboo stems and dried over a fire. The resulting shape brings to mind thick cigars, which is why customers often call them “tea cigars”. The taste of Sabang tea brings to mind Chinese green Pu-ehr. Thanks to the special preparation method, however, the taste is more delicate and the individual infusions, up to ten of which can be prepared, are uncommonly balanced.



☕ **\$6.75 for one or more**

SHOU XIAO WAN

Dark Puerla

These tea leaves, processed in the Yunnan province of Southwest China are pressed into miniature bowl shapes resembling little sweets. It requires longer than average time for steeping, and then produces an infusion almost as dark as coffee. The first sip is often a surprise, but then the earthy authentic taste is captivating.

☕ **\$6.75 for one or more**



Puer Teas

CHA TOU SHOU CHA

Puer Nuggets

This highly oxidized puer is compressed to the cement floor under the piles of puer cha that has been allowed to ferment for many months. This tea's flavor has become quite popular in Yunnan for its well-matured, persistent qualities. Surprisingly sweet and bold, choose these nuggets for uplifting the spirit.

 **\$6.75 for one or more**

SHOU PUER

We offer this loose leaf variety from the province of Yunnan as an unusual delicacy. Long dark brown leaves gather in the tea pot to produce a garnet colored brew that can turn as black as coffee with prolonged steeping. With a rich aroma of old temples, its distinctive taste is deep, like holy soil. After the first unusual taste, many drinkers become addicted by its nostalgic flavor.

 **\$6.75 for one or**  **\$8.75 to share**

GINGER PUER

A spicy twist on traditional puer tea. Dobra's own blend of loose Shou puer and organic ginger root. This is the ultimate digestive infusion, suitable for after a meal or to warm and revitalize the body on a cold winters day.

 **\$6.75 for one or**  **\$8.75 to share**



CHRYSANTHEMUM PUER

This traditional pairing of dark earthy Shou puer cha with the subtly sweet and floral chrysanthemum flower is perfect for bright winter days. These two flavors soften the heavier puer and strengthen the light flower.

☺ \$6.75 for one or ☺ \$8.75 to share

MANDARIN PUER

A delicious dark puer nestled in the rind of a mandarin orange. The infusion is uplifting and grounding with notes of citrus.

☺ \$6.75 for one or ☺ \$8.75 to share

JAPANESE NADESHIKO TEA - FERMENTED AND ORGANIC

This tea is the result of adapting the fermentation process for making Japanese sake to the fermentation of delicate Japanese tea leaves. The result is a dark red liqueur that is rich and full, with powerful aromas of dried fruit, bark and roasted spices. This tea defies classification: is it a red tea or is a new form of Pu'er?

☺ \$6.75 for one or ☺ \$8.75 to share





Caffeine-free Herbal Infusions

All of our herbs are certified organic.

ROOIBOS

Organic and Fair Trade Redbush

An herb gathered for centuries in the Cape area of South Africa by the Khoisan people, this beloved, health promoting tea has a rich body and fills the mouth, but is naturally caffeine free. Tiny needles processed in the same manner as Chinese tea, with a sweet, slightly fruity flavor hidden in its deep red infusion.

 \$6.00

TULSI BASIL

The “mother medicine of nature,” this enlivening organic herbal is fresh and popular. Grown in South India, Tulsi (“holy basil”) is sure to stimulate and awaken the crown chakra. Tulsi is exceptionally good for cleansing and immunity. Its offers a gentle spicy flavor. Drink for prosperity!



 \$6.00

ROOIBOS or TULSI MASALA

For a totally herbal chai experience, try our blend of rooibos or tulsi basil tea with our Masala spice of cinnamon, cardamom, ginger, clove, fennel, and orange peel. Served with warm milk and honey. Soy milk, rice milk, and/or maple syrup are available on request.

Recommended with milk and sweetener  \$6.75 or \$6.00 a la carte

TULSI or CHAGA CHAI

Organic Tulsi Basil simmered with local milk or soy milk. A rich, creamy infusion topped with cardamom! A caffeine-free alternative to to our classic Chai Chai Chai!. (add a \$1.00 for Chaga)

\$5.00 for a cup

\$6.00 for a mug



SAKURA

Cherry Leaves

This infusion is reminiscent of a walk through the cherry blossoms in spring. The rich flavor of cherry leaves soothes the throat and inspires the writing of spring melodies.



\$6.00

YUZU

Korean Citron

Our Yuzu is brewed from the dried aromatic peel of the fruit that perfumes around these trees grown in Korea. The peel of the fruit is cut and dried, then brewed to create this rich tart infusion. Legend has it that this traditional tisane was created by ascetic hermits who found a Yuzu tree on a sacred mountain. The hermits who drank the infusion were endowed with supernatural powers.



\$6.00





Caffeine-free Herbal Infusions

EASTERN WINDS

A succulent blend of jasmine, rose petals, violet leaf, rosehips, hibiscus, cinnamon, ginger, orange peel, star anise and cloves. This slightly tart combination of herbs and spices from *The Mustard Seed* makes a beautiful red infusion in the cup.

 \$6.00

SPECIALTY HERBAL BLENDS

Restorative Root Blend: an earthy blend reminiscent of root beer

Cold and Allergy Blend: a healing blend of herbs bring sweet relief

Women's Health Blend: a supportive blend of herbs

Digestive Health Blend: settling and grounding

 \$6.00

FLOATING CLOUD HERBAL BLEND

Organic chamomile, linden and nettles blended with CBD honey!

 \$8.50 with Hemp Flowers *add \$1.50*

SINGLE HERBS *Infused Alone or Create Your Own Blend*

 \$6.00

LEAF:	FLOWERS/FRUIT	ROOTS/BARK
DANDELION LEAF	CHAMOMILE	TURMERIC
LEMON BALM	CHRYSANTHEMUM	DANDELION
RASPBERRY LEAF	ELDERBERRIES	GALANGAL
LEMONGRASS	LAVENDER	GINGER
NETTLES	ROSE	LICORICE
LINDEN	CHAGA	ECHINACEA
MULLEIN		SARSAPARILLA
PEPPERMINT		SASSAFRAS
CINAMMON ROOIBOS		SLIPPERY ELM
ROOIBOS		ELEUTHERO
SPEARMINT		
TULSI BASIL		
ANISE HYSSOP		
	HEMP FLOWERS <i>add \$3.00</i>	
	<i>Served with coconut crème</i>	



Special Teas

CHAI, CHAI, CHAI!!! ORGANIC

Memories of India. A black Indian Assam tea simmered in milk and strongly sweetened. It is served in a clay cup with an uninterrupted shout of "chai, chai, chai" - just as it is served in India. Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request.

☕ \$5.00 for a cup or \$6.00 for a mug

CHOCOLATE CHAI, CHAI CHAI!!! ORGANIC

Memories of India with the addition of organic fair trade chocolate. Reminiscent of a traditional mocha. Made with hot milk and sugar. Organic soy milk, coconut, rice milk, and maple syrup are available on request.

☕ \$5.00 for a cup or \$6.00 for a mug

SPECIAL DOBRÁ SPICED CHAIS

Bengal Masala: Black tea, cinnamon, orange, fennel, ginger, black and white pepper

Punjab Masala: Black tea, cinnamon, orange, clove fennel, ginger, cardamom

Kerala Masala: Black tea, cinnamon, orange, clove, fennel, ginger, and mint nana

Taste of Kashmir Chai: Black, green, oolong tea, orange, ginger, clove, cinnamon

Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request.

☕ \$5.00 for a cup or \$6.00 for a mug

GOLDEN MILK CHAI

Spiced with turmeric and black pepper, this soothing Indian chai is good for calming the physical body and soothing the mind. Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request.

☕ \$5.00 for a cup or \$6.00 for a mug



Special Teas

MEMORIES OF PRAGUE ORGANIC

Our special recipe: black Assam leaf tea mixed with bitter chocolate. A favorite among our American visitors in the Czech Republic. Served with warm milk and honey. Soy milk, rice milk, and/or maple syrup are available on request. ☕ *regular or caffeine free*

Recommended with milk and sweetener ☕ **\$6.75 or \$6.00 a la carte**

HOT CHOCOLATE ORGANIC

A classic teahouse take on a traditional winter warming drink. Made rich and dark with your choice of local whole milk, organic rice, soy or coconut milk.

☕ **\$5.00 for a cup or \$6.00 for a mug**

MASALA TEA

A ritual based on an Indian recipe. Tea with a mixture of spices: fennel, cinnamon, ground ginger, cardamom, orange peel and cloves. Served with warm milk and honey. The infusion has a strong fragrant aroma and slightly intoxicating effects. Organic soy milk, rice milk, and/or maple syrup are available on request.

☕ *regular or caffeine free*

Recommended with milk and sweetener ☕ **\$6.75 or \$6.00 a la carte**

TASTE OF KASHMIR

A drink with an aroma that elates, and summons up the seductive distances of the East. A blend of green and oolong teas with dried apples, orange peel and cloves. A golden infusion, with a penetrating clove aroma and fruity aftertaste. Served with warm milk and honey. Organic soy milk, rice milk, and/or maple syrup are available on request.

Recommended with milk and sweetener ☕ **\$6.75 or \$6.00 a la carte**



Special Teas

TOUAREG

Moroccan Mint

Named for the nomadic tribe of Northern Africa, a sweetened green leaf tea mixed with the ground Moroccan “Nana” mint. A Moroccan recipe, this yellow-green infusion and strongly minty aroma is sweet, hot and refreshing, and is traditionally drunk to keep cool in the sweltering heat of the Marakesh markets.



 *Regular or caffeine free* \$6.75 per pot

 *Tribal size pot for 5 or more* \$8.75

BOSTON TEA PARTY

Smoky Chinese Zhu Cha green and Chocolatey Qi Hong black in one cup; a Dobrá original. Boston Tea Party offers a sweet and bold flavor with intricately combined aromas. Inspired by the fateful events of December 16, 1773 and suitable for celebrating any significant anniversary.

 \$6.00

SWEET SMELL OF JERUSALEM ORGANIC

A black Indian tea, spiced with ground cinnamon according to a traditional recipe from Eastern Europe. The combination of spicy cinnamon with the strong black tea produces a mildly uplifting, yet soothing drink.

 \$6.00



Special Teas

CASANOVA – Tea for Two

Rose Tea

The romance of a dozen roses in beverage form! At our tearoom, we serve this tea in a special double-spouted teapot, pouring simultaneously into two cups for love-struck couples. A burst of rose arises over the flavor of black tea, sure to awaken the Casanova in anyone. Also available in a smaller pot for solitary tea drinkers.



\$6.00



HOT BUBBLE TEA

Hot and sweet pearl milk tea originated in the tea shops of Taichung City in Taiwan. This delicious hot beverage is infused with your choice of tea and contains chewy tapioca pearls. This drink is popular in gaming cafes and teahouses the world over.

(Local whole milk, rice, soy or coconut milk)

\$6.00 for a hot mug



YERBA MATE ORGANIC

We are proud to offer our customers an Organic, Fair Trade mate of superb leaf quality. Yerba, the sacred Paraguayan tea plant, is the traditional daily drink of the Guarani. We serve it in a typical gourd with a drinking straw or “bombilla”. The infusion has an earthy aroma and a strongly herbal taste that can be softened by the addition of local honey.

Mate is usually carried about by one person or shared in a circle with friends, one sipping the tea and then refilling the gourd with water before passing affectionately to the next friend. It is good for late nights of study, reading, when the day's mood needs an upward lift, or for animated conversation with friends. We do not recommend mate for children or anyone highly sensitive to caffeine.

Gourd without honey \$6.00 with honey \$6.75



MATE AHUMADO

An interesting Mate blend, using the Chinese smoked tea Lapsang Souchong. Just a touch of this robustly smoky tea is needed to give the Mate a deeply filling and mysterious taste and aroma. Especially suited for those who prefer smoked mate. Served with a complement of Vermont maple syrup delicately mixed with the leaf.

gourd \$6.75



CBD Hemp Flower Special Teas

CBD HEMP FLOWER HERBAL CHAI

The surprisingly fruity and delicious taste of this naturally sweet local and organically grown hemp flower is perfect all on its own. The infusion has notes of lemon and mango. This is the perfect tea for an afternoon “Alice in Wonderland” moment in your day. Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request. *Caffeine free*

\$6.00 for a cup

\$8.00 for a mug

CBD HEMP FLOWER CHAI! CHAI! CHAI!

The mango and lemon notes of our locally grown organic hemp flower tea blends beautifully with our traditional organic Assam CTC tea. Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request.

\$6.00 for a cup

\$8.00 for a mug

CBD HEMP FLOWER RISING SUN HOTCHA

Try our organic hemp flower blended with our organic Japanese Matcha tea. Let the rush of the fresh grassy sweetness of Japanese Matcha tea and the fruitiness of the CBD hemp flower brighten your day. Made with hot milk and sugar. Organic soy milk, rice milk, or coconut milk are available on request.

\$8.00 for a mug

CBD HEMP FLOWER FLOATING CLOUD

Try our organic hemp flower blended with chamomile, linden and nettles and served with a tablespoon of CBD honey!



\$10.00

served with a side of coconut creme

Chilled Drinks

Add CBD Hemp Flower Honey to any chilled tea \$3.00

CHILLED WULONG

The roasted taste of this unsweetened, dark Fujian Oolong is surprisingly and pleasantly thirst quenching on hot summer days. anyone.

\$5.00 for a glass

STAROBORSHOV

Our most famous: dark oolong tea shaken with sugar produces a frothy “head” like a draft beer, but it’s only tea here! Named for a famous pub street in Prague, it has a roasted, slightly tannic flavor and is a great thirst quencher. anyone.

\$5.00 for a glass

KYOTO KINEN ORGANIC

A Japanese delight, made with powdered matcha green tea, milk and honey. The recipe is from our friend, master Takada, a Japanese tea planter from Kyoto.

\$6.00 for a glass *(Local whole milk, rice, soy or coconut milk)*

Make it an ice cream float (dairy or vegan matcha): \$9.00

THAI ICED TEA

An original Dobrá interpretation of a traditional sweet Thai Iced Tea. We blend rich organic Turkish Rize with Chinese Wulong, sugar and coconut milk. This tea once brought tears to the eyes of one of our visitors from Thailand, reminding him of his homeland. **\$6.00 for a glass**





Chilled Drinks

FOREST DRAGON

Perhaps our most prolific of chilled teas, the Forest Dragon provides gentle luck and fierce flavor! Powdered Japanese matcha and Chinese jasmine green teas are infused with organic rice milk, fresh mint, cardamom and a stream of sweet, local honey. Please allow us a few extra moments to prepare.

\$6.75 for a glass

CLOUD DRAGON

A heavenly blend of white Ya Bao tea, with a lofty citrus blend of lemongrass, mint and rose water infused with organic rice milk and honey. This dragon blend is sure to lift your spirits up to the heavens.

\$6.75 for a glass

EARTH DRAGON

Living deep in the earth, this dragon blends puer, Japanese twig Hojicha, and a splash of anise with organic rice milk and honey. This mingling of roasted earthly flavors will ground your feet to the earth and lift your heart.

\$6.75 for a glass

FIRE DRAGON

This dragon will have you breathing fire with it's blend of Lapsang Souchong, ginger, and African red bush rooibos, infused with cinnamon, organic rice milk and honey.

\$6.75 for a glass

Make any Dragon a CBD Hemp Flower Dragon: add \$3.00

Make any Dragon an ice cream float (dairy or vegan): add \$3.00

Chilled Drinks

CHILLED BLACK, ROOIBOS, TULSI or CBD CHAI

Rich black or herbal teas blended with our superb masala spices, milk, and organic sugar. Served ice cold. anyone.

\$6.00 for a glass (Local whole milk, rice, soy or coconut milk)

CBD Hemp Flower Chai add \$4.00

MATE VERANO ORGANIC

¡Esta rico! Dobrá's excellent chilled Mate recipe, invented by one of our own devotees, features our delicious Yerba Mate blended with mint, fresh orange and a modest portion of honey. Sure to refresh and stimulate. A seasonal blend served during the warmer months.

\$6.00 for a glass

CHILLED BUBBLE TEA

Pearl Milk tea originated in the teashops of Taichung city in Taiwan. This delicious cold beverage is infused with Dobrá's fine choice of tea, local milk, rice or soy, and contains chewy tapioca pearls. This drink is popular in gaming cafes and teahouses the world.



Matcha Green, Oolong, Black Tea, Tulsi, Rooibos or CBD Hemp Flower (add \$4.00)

\$6.00 for a glass (Local whole milk, organic rice, soy or coconut milk)

Make it an ice cream float: \$9.00

For Hungry Tea Drinkers

We source our food from local organic farms, chefs and bakers whenever possible.

Pastries and Breakfast Treats

Cookie Bottom Brownie...rich chocolaty deliciousness GF, V \$4.00

Lemon Lavender Tea Cake GF \$5.00

Vegan Cheesecake... Soy based GF, V \$6.75

Raspberry, Chocolate, or Maple Walnut



Cookies GF, V

Chocolate Chip Cookies

Chocolate Chip Peanut Butter Cookies

Ginger Molasses Cookies

One Cookie... \$2.00

Ice Cream

Matcha Green Tea Ice Cream GF

One scoop... \$3.75

Take home a pint of Matcha Ice Cream made with Island Homemade... \$7.75 a pint

Tea Sweets

Daifuku Mochi ... sweet red beans surrounded by chewy rice dough GF, V \$4.00

Dried Fruit ... Turkish figs, apricots and dates GF, V \$4.00

Halvah ... sesame, pistachio fudge sweetened with coconut sugar GF, V \$5.00

Chocolate Truffles

David Glass Tea Infused Chocolates GF

Dark Chocolate (V) \$4.00

CBD Dark Chocolate (V) \$5.50



Pide Plates GF, V

Mezze Plate ... 5 item plate with hummus, ezme, baba ganouje, dolmas, olives and 2 pide \$16.75

Hummus Plate... traditional chickpea dip blended with sesame tahini, lemon and olive oil, served with zaatar \$5.75

Baba Ganouje Plate ...traditional roasted eggplant dip blended with sesame tahini, lemon and olive oil, served with zaatar \$5.75

Ezme ... served with a bowl of red pepper spread, made with nuts, rice garlic and spices \$5.75

Lebanon ... served with olive oil, Lebanese spices and herbs \$4.00

Small Plates GF, V

Dolmas ... Grape leaves wrapped around delicately spiced rice \$4.75

Herbed Mediterranean Olives \$3.50

Mixed Nuts... roasted and unsalted \$4.00

Warm Pide \$2.00



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