CAFÉ & SPECIAL-TEA DRINKS

MATCHA LATTE: Matcha, honey, milk of choice…Hot or iced…\$5 LAVENDER LONDON FOG: Earl Grey Tea, lavender vanilla house made simple syrup, milk of choice. Hot or iced…\$5 GINGERADE: Ginger Tea, fresh pressed lemon juice, honey. Hot or iced… \$4.75 CHAI LATTE: Chocolate Chai Black Tea, simple syrup, milk of choice. Hot…\$5

ICED TEA…\$4 ICED TEA + FRESH PRESSED LEMONADE…\$4.75

Jasmine Blossom Green Earl Grey Black

Egyptian Hibiscus Herbal

ESPRESSO Latte…Hot or iced \$4.25 Cappuccino…\$4.25 Espresso…\$2.50 Dirty Chai…\$5.25 COFFEE Vail Mountain Drip Coffee…\$3.25 Cold Brew… \$4 SWEETENERS *Frida Co Local Honey* House Made Simple Syrup Lavender Vanilla... \$.50 MILK CHOICES

2% Oat or Almond… \$.50

SCONES, SWEET TREATS & PASTRY

AUTHENTIC ENGLISH SCONE. Ask for daily flavors....\$3.50

+ jam and cream \$5.50 GF or Vegan + \$2

CREAM TEA

One fresh homemade scone + imported Devonshire Cream + strawberry preserves + side of a fresh berry medley + pot of tea for one… \$12

Gluten Free or Vegan scones available.

SWEET TREATS

Strawberry Shortcake Scone…\$9.50

Chocolate Peanut Butter Bar (GF)…\$4

Lemon Bar…\$4

Almond Twist Puff Pastry: Flaky, nutty, buttery & sweet. ...\$4

Scottish Shortbread Tea Cookie 4pc \cdots \$3

Mini Vegan Twix: Rich + Delicious… \$3 ea

Specialty Top Tier Mini Desserts: Ask your server for current options...\$3 ea

FRENCH MACARONS (GF)

An iconic French dessert made from two cookies, joined with a layer of ganache, buttercream, or jam. French Macaron…\$3.25ea
PARISIAN TEA: Assorted 3 Macaron flavors. with Pot of Tea for One or French Press Coffee…\$12.75 with a glass of Prosecco…\$19.75 with a Mini Bottle of Bubbles …\$24.75

BELGIUM RAW CAKES (GF & V)

Sweet specialty cakes imported from Belgium. Ingredients are uncooked and unprocessed; the raw cakes are naturally free from gluten, dairy and refined sugar. Berry Pistachio / Mango / Tiramisu… \$5.50

Thank you in advance… All tables are offered a 90-minute reservation

(GF) Gluten Free (V) Vegan A 20% gratuity is added to parties of 6 or more.



SCONE BREAKFAST SANDWICH

THE "BAE" : Bacon + Avocado + Eaa...\$9 BUILD YOUR OWN ... \$5 Add Bacon, oven roasted turkey, or avocado ··· + \$2 Add Cheddar or Havarti...+\$1

MATCHA YOGURT PARFAIT (GF)

Greek Yogurt + Matcha + Honey + Sliced Strawberries + Granola...\$5

AVOCADO TOAST WITH BRIE + ZA' ATAR SPICE

Drizzled with Frida Co Local honey & served with a fresh fruit medley. Half Order 1 Piece ... \$12 Full Order 2 Pieces \$18 (GF + \$2)

AFTERNOON TEA – SERVED ALL DAY

A prix fixe menu including an assortment of savory tea sandwiches, scones, Scottish shortbread, homemade petit fours, and a French macaron. Includes a trio of condiments: Devonshire cream, house made lemon curd, and strawberry preserves. Plus, unlimited choice of tea. \$37 PER PERSON

\$39 for GLUTEN FREE/VEGAN Add Prosecco flute \$10

\$25 CHILDREN

SANDWICHES

Served on either a white or wheat baguette and your choice of chips or side garden salad. Gluten Free Bread + \$2

TURKEY & BRIE: turkey, imported brie, English herb jelly, mayo, lettuce, tomato and English cucumber...\$15 CAPRESE: Fresh mozzarella, tomato, arugula, balsamic vinaigrette & basil pesto... \$14 + Italian Prosciutto Ham… \$6 CURRIED CHICKEN SALAD: Savory Spice turmeric curry blend, lettuce, tomato, and English cucumber...\$14 ROASTED CHICKEN CLUB: Smoked bacon, avocado, mayo, lettuce, tomato... \$16 **ROAST BEEF:** horseradish or mustard, mayo, lettuce, tomato, and English cucumber... \$14 CREAMY FRENCH BRIE: English herb jelly, mayo, lettuce, tomato, and English cucumber... \$13 VEGAN VEGGIE: House made vegan pesto, avocado, cucumber, tomato, and mixed greens... \$14 (V) PB & J KIDS SANDWICHES Served with fresh berries. **BIG KID SANDWICH ON BAGUETTE ··· \$8** TRIANGLE TEA SANDWICHES ... \$6 **TEA SANDWICHES** (Gluten Free Bread + \$2.00) FULL ORDER…\$12 Eight pieces per serving (choose two). TEA SANDWICH CHOICES: Served with lightly dressed greens. Cucumber & chive cream cheese. Served open faced. Turmeric curry chicken salad triangles HALF ORDER ... \$6 Four pieces per serving (choose one). Served with lightly dressed greens. Roast beef & horseradish triangles Irish cheddar & apricot preserves. Served open faced. SALADS +Chicken \$4 +Honey Smoked Salmon \$6 + Italian Prosciutto \$6 +Avocado \$2

SIGNATURE SALAD (GF): Butter Lettuce, Avocado, Strawberries, Blue Cheese, Candied Pecans & Champagne Pear Vinaigrette... \$16 LEMON ARUGULA (GF): pine nuts, shaved parmesan, lemon & EVOO... \$11 CURRIED CHICKEN SALAD (GF): Savory Spice turmeric curry blend, tomato, cucumber, mixed greens and cucumber vinaigrette... \$14

GARDEN(GF): side salad…SM\$3 LG\$6 CAPRESE (GF): Fresh Mozzarella & tomato over a bed of arugula with balsamic glaze & pine nuts... \$14 ROASTED CHICKEN CLUB (GF): Smoked bacon, avocado, English cucumber, tomato, with honey

balsamic vinaigrette… \$16

DRESSINGS: Cucumber Vinaigrette, Honey Balsamic Vinaigrette, Champagne Pear Vinaigrette,

Lemon & EVOO, Balsamic Vinegar

EVENING TIERED TAPAS - SERVED 4PM-6PM

Served on tiers, our chefs' selection of charcuterie & tapas, a caprese salad over a bed of arugula, and a trio of Babe' s house made dipping sauces. Choose between: Unlimited Tea, a glass of Wine, or Prosecco. \$37 per person \$39 for Gluten Free

Thank you in advance... All tables are offered a 90-minute reservation

(GF) Gluten Free (V) Vegan A 20% gratuity is added to parties of 6 or more.