

## BLACK & BLENDS

### Almond Amaretto

Nutty classic almond combined in sweet harmony with sweet amaretto.

### Almond Delight

Chocolate, almond, and coconut creme.

### Apricot

A black tea with an apricot flavor.

### Black Currant

“Big” fruity berry flavor in a full flavored tea.

### Butterscotch Caramel Toffee

The name says it all, if you are not sure about tea, this is the one for you.

### Blue Sapphire

A unique blend of coconut crème, strawberries, kiwi, and delicate blue flower petals. A trip to the isle.

### Cherry Almond

A tangy cup of cherries with a hint of nutty almond.

**B**lack tea undergoes a full fermentation process withering, rolling, fermenting, and firing or drying. First, the plucked leaves are spread out to wither. The withered leaves are then rolled, in order to release the chemicals within the leaf that are essential to its final color and flavor. The rolled leaves are spread out again to absorb oxygen, causing the leaves to turn from green to coppery red. Finally, the oxidized leaves are fired in order to stop fermentation, turning the leaf black.

### Chinese Black Dragon

This perfectly compliments our Asian salad.

### Chocolate Mint

Chocolate with peppermint leaves. Naturally sweet without sugar.

### Chocolate Raspberry Truffle

A chocolate delight with hints of raspberry.

### Darjeeling

Autumnal tea from the best gardens, high in the Himalayan mountains.

### Earl Grey Supreme

If you love fine Bergamot, this is your blend.

### English Breakfast

A great tea, perfect with milk and sugar.

### French Caramel Creme Brulee

An rich, creamy, and caramel tea blend.

### Papaya Mango

An exciting mixture of exotic mango, coconut, and passion fruit.

### Peaches and Ginger

Peaches enhanced by the spice of ginger.

### Strawberry Parfait

The taste of ripe strawberries.

## BLACK & BLENDS

*Continued from first page*

### Hot Cinnamon Sunset

A black tea with cinnamon, orange peel, and cloves. Red hots in a cup.

### Indian Spice

Assam tea, cinnamon, cardomam, and nutmeg. Add sugar and milk for chai.

### Irish Breakfast

Assam teas makes a strong cup of tea that is sure to start your day on the sunny side.

### Lapsang Souchong (Smoky)

**Large tea leaves** from China that are smoked and dried over pine fires.

### Paris Tea

This tea pays homage to Paris. A fruity black tea with a hint of bergamot.

### Queen Catherine

A blend of three Chinese teas in honor of Queen Catherine who introduced her love of tea to the British.

### Russian Country Blend

A blend of four teas, smoky and strong, similar to tea carried by camels over the desert to Russian nobility.

### Strawberry-Pomegranate

Smooth, delicious ripe strawberries infused with pomegranate.

### Two Heart's Blend

Mango, kiwi, strawberry, and raspberry, with marigold petals. In commemoration of our Bed and Breakfast.

### Vanilla

Inspirations' signature tea, with smooth flavors and the aroma of vanilla. Perfect hot and always available iced.

## DECAFFEINATED

*For the caffeine conscious*

### Darjeeling

Autumnal tea from the best gardens, high in the Himalayan mountains.

### Midsummer's Peach

A black tea that takes you to ripe juicy peaches in summer.

### Orange Pekoe

Classic blend of assam and ceylon to produce a mellow, satisfying cup.

## HOW TO MAKE TEA

*For each cup of water,  
use one teaspoon of leaves,  
or two for iced tea.*

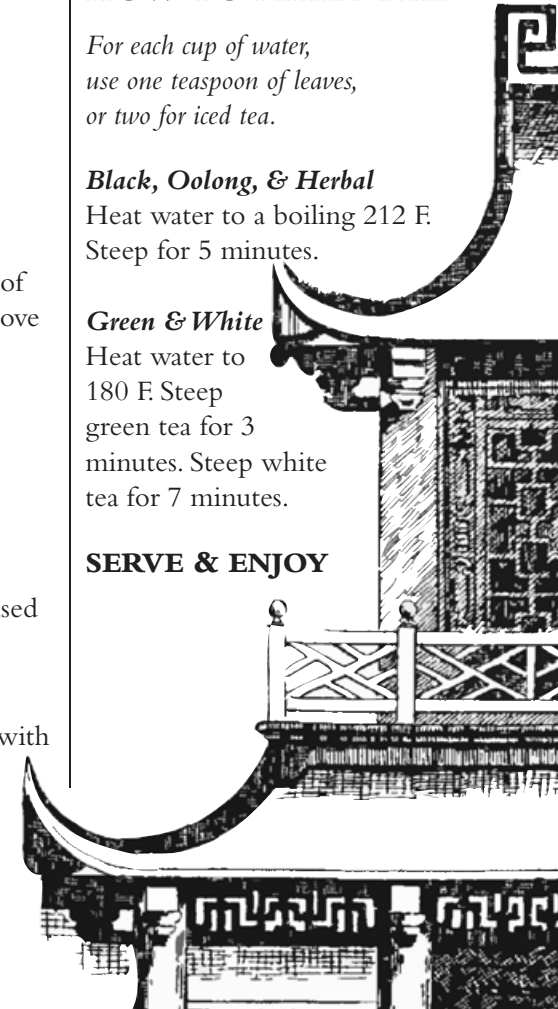
### Black, Oolong, & Herbal

Heat water to a boiling 212 F.  
Steep for 5 minutes.

### Green & White

Heat water to  
180 F. Steep  
green tea for 3  
minutes. Steep white  
tea for 7 minutes.

## SERVE & ENJOY



## GREEN

**G**reen tea is often referred to as “unfermented” tea. The freshly picked leaves are allowed to dry, then are heat-treated to stop any fermentation (also referred to as oxidation). In China, traditional hand making methods are still employed in many places, particularly in the manufacture of the finest green teas you’ll find offered here.

### **Bangkok**

A light blend of lemon grass, coconut, and ginger.

### **Citron Green**

A smooth blend with soft citrus notes of lemon and ginkgo.

### **Genmaicha**

An intriguing Japanese blend, with popped rice and green leaves and a pleasant roasted flavor.

### **Gunpowder Green**

This Chinese tea takes its name from its leaden colored leaf balls and its slightly smoky flavor.

### **Oriental Cherry Blossom**

An exotic flavored green tea with a delicate cherry aroma.

### **Pear Green**

A green tea with a hint of fresh pears.

### **Tropical Rain Forest**

You will love this healthy green tea with a blend of several tropical fruits.

### **Wildberry Green**

Pungent sweet and berry taste, excellent with honey.

### **Sencha**

An excellent mellow blend of high quality gyokuro and bancha.



**Sri Lanka  
Ceylon Tea**

## WHITE

### **Chinese Mutan White**

This rare white tea has an abundance of silvery white buds and green leaves.

### **Vanilla Grapefruit**

White teas infused with grapefruit.

### **Wedding Blend**

Union of Mutan White tea and a touch of lemon-vanilla with pink rosebuds and petals.

**W**hite tea is produced on a very limited scale in China and India. It is the least processed of tea. The new tea buds are plucked before they open and simply allowed to dry. The curled-up buds have a silvery appearance and produce a pale and very delicate cup of tea.

## HERBAL

### **Berry Blast**

Assorted berries. An herbal lover’s favorite.

### **Lemon Herbal**

A pungent aroma of lemon grass, lemon rind, and lemon flavors.

### **Peppermint**

Great smelling and crisp tasting tisane. A cup of this gets a pesky stomach feeling better in no time.

### **Raspberry**

Rich in hibiscus and red raspberry flavors.

## FLORAL

### **Chamomile**

Made from Egypt’s finest flowers of which only the flower heads are used. It is often been served as a calmativ over the years.

### **Jasmine**

Fresh jasmine flavors that have a delicate and fragrant flavor.

## OOLONG

### **Formosa**

From Fuji, our highest oxidized tea. A mellow, light colored tea, known in England as “Oriental Beauty.”

### **Pomegranate**

A scarlet color with the tangy taste of tannin.

## RED ROOIBOS

*No caffeine. No calories.*

Rooibos (pronounced *roy-boss*) is a South African herbal tea that is praised for its impressive health benefits and high antioxidant content.

•Bing Cherry •Kiwi–Strawberry  
•Coconut–Creme •Peach •Pear

**T**ees all come from the same plant, *Camellia sinensis*. The differences stem from how they are processed. The processing can include oxidation, heating, drying, and the addition of other herbs, flowers, spices, and fruits.

How the leaves are processed will determine their final classification as black, green, and oolong teas. The main difference between the many tea varieties is how much oxygen the leaves are allowed to absorb during processing. Much oxygen produces dark-colored black teas. Little oxygen results in green tea. Unprocessed leaves are called white tea. Tea is then made by steeping processed leaves, buds, or twigs of the tea bush in hot water for a few minutes.

