



TEA MENU "*Camellia Sinensis*"

* = Organic

GREEN TEA *is world famous for its refreshing, clean taste and health benefits. Rich in antioxidants and low in caffeine, green tea is "unoxidized" tea leaf and one of nature's most treasured health-giving, daily rituals.*

Classic Greens

- * **Dragonwell** Rich "roasted chestnut", pan-fired green with supreme taste.
- * **Emerald Green** Refreshing sweet pine aroma and green honey taste.
- * **Genmaicha** Earthy, savory "brown rice" green with mild savory taste.
- * **Gunpowder** Toasted, slightly earthy aroma with rich, vegetal flavor.
- * **Himalayan Green** Sweet, earthy green with a muscatel, "darjeeling" aroma.
- * **Hojicha** Roasted chocolate-like aroma with smooth, mellow and toasty taste.
- * **Sencha** Mild sweet and fresh green with grassy, "oceanic" flavor and taste.

Scented Greens

- Bangkok** Coconut-lemongrass bancha green evokes serenity and enlightenment.
- Green Earl Grey** Aromatic, citrusy bergamot with a full-bodied gunpowder.
- * **Green Osmanthus** Sweet, smooth dark green with a herb-apple-floral aroma.
- * **Moroccan Mint** Refreshing, strong peppermint with an earthy gunpowder.
- * **Jasmine Pearls** Delicate, hand-rolled sweet, highly fragrant jasmine light green.
- Royal Jasmine** Classic, aromatic "Yin Hao" jasmine in a richer green.

WHITE TEA *is closest to the natural tea leaf, traditional to Fujian Province of China. Simply steamed and dried, white tea shares the same health benefits and low caffeine of green tea. Only the fresh leaf sprouts and buds are used to provide a very subtle, sweet taste and delicate liquor.*

- * **Silver Needle** Supreme, "bud-tip" white with lingering honeysuckle sweetness.
- * **White Peony** Delicate, herbal aroma with sweet, smooth velvety texture.
- Wedding Tea** Elegant "White Peony" with vanilla, lemon and pink rosebuds.

BLACK TEA is the fully oxidized tea leaf, which rejuvenates the body with smooth, rich amber liquor, and moderate caffeine. Great "self-drinkers" rarely require the adornment of milk or sugar, yet breakfast blends provide strength and consistency.

Classic Blacks

- Golden Tips Assam** Strongest, maltiest black which great, smooth character.
- * **Black Spirals** Smooth gold tip honey butter with subtle roasted undertones.
 - * **Ceylon Black Tips** Deep full-bodied with aromas of molasses and black cherry.
 - * **Darjeeling** Crisp, flowery to buttery, "muscatel" from the Himalayan foothills.
 - * **Keemun Hao Ya A or B** Rich, supreme quality with sweet rose, hint of smoke.
 - Scottish Breakfast** Our "Guinness of Tea", a blend of Assams for strength!
 - Supreme Breakfast** Smooth, full-bodied Assam with Keemun Hao Ya B.
 - * **Tippy South Cloud** Rich, buttery Yunnan with slight hint of smoke and earth.
 - Decaf Assam** A bold choice for decaf lovers! Full-bodied and CO₂ processed.

Scented Blacks

- Blackcurrant** Classic, full-bodied black blend with subtle fruit, berry flavor.
- Florence** Chocolate-hazelnut rich black blend enters into the realm of dessert.
- Paris** Sweet and smooth full bodied black blend with hints of grapefruit and vanilla.
- Russian Country** Rich black tea blend with a touch of smoky *Lapsang Souchong*.
- Supreme Earl Grey** A connoisseurs true bergamot blend with silver-tipped white.

OOLONG means "black dragon", is always full-leaf, and can range from green to golden to black. Old style oolong making methods comprise less than 5% of all oolongs made today - our efforts are to source such teas and help preserve this traditional artform. Oolongs are the most complex teas to process, requiring the most "art" to perfect.

- Frozen Summit** Finest "high mountain" Formosan, this highly prized "Tung Ting" is pale green with unfolding layers of lilac aroma and lingering high mountain pines.
- Laughing Buddha** Sweet, ginseng and licorice blend with an amber-golden oolong.
- * **Poet Warrior** Smooth golden-amber Wuyi oolong with hints of fruit and smoke.
 - * **Puerh** Truly fermented, darkest oolong hails from the land of ancient tea trees. Compressed as "touchas" (birds nests) or bricks, puerh is extra rich and earthy.
 - Strong Fire** Dark "ti kuan yin" with bittersweet chocolate and roasted taste.
 - Ti Kuan Yin** Deluxe grade of toasty, jade green oolong with buttery sweet taste.
- "Seasonal Oolongs" - *Ali Shan, LiShan, Wen Shan, Golden Lily, Bamboo Oolong... inquire within.*

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TEA MENU "Masala Chai"

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MASALA CHAI *Masala Chai means "Spice Tea" which traditionally includes ginger, clove, cinnamon, black pepper, cardamom and/or star anise blended with a rich black tea. Different blends of masala spices may also be added to green tea, yerba mate', or rooibos for more gentler, chai variations. Our special blend of Masala Chais, described below, are rated from 1 to 5 for caffeine (C1-C5) and spice (S1-S5), with C1,S1 being "low and mild" and C5,S5 being "strong and spicy". Spice up your life!*

Dreamers Chai Traditional Indian spices of ginger, cinnamon, clove unite with rooibos and honeybush for a smooth, delicious "herbal chai" treat. (Czero-S3).

Flyin' High Chai *WILD SAGE'S* own authentic chai blend of strong Assam black tea loaded with fresh spices of ginger, clove, cinnamon, cardamom, black peppers and star anise. Best served slightly sweetened with honey and steamy hot milk. (C5-S5). Warming and strengthening of the blood and circulatory system!

Kava Cocoa Chai *WILD SAGE'S* own special blend of kava kava, rich cocoa and exotic chai spices brings delicious, cheery, "happy unconcern" into your life! Best served slightly sweetened with honey, fresh ginger (optional), and steamy hot coconut, hazelnut, or regular milk. ...(C1-S4).

Samba Cha Subtle and exotic blend of masala chai spices with a green, Argentinean cut yerba mate' for an uplifting, easygoing chai.....(C2-S2)

* **Saraswati's Chai** *WILD SAGE'S* own special blend of soft cardamom, cinnamon and ginger with rich Himalayan green tea for a wonderful green chai.....(C2-S3).