



BRIDGES RIVER VISTA

RARE TEA CELLAR

BLACK TEAS

Wild Berry Noir - Freeze dried wild Maine Blueberries blended with high mountain black tea from India, Sri Lanka, and China

Canadian Ice Wine Elixir - High mountain grown black tea blended with Canadian Ice wine

Crema Earl Grey - High mountain black tea scented with the finest Italian Bergamot oil and dairy essence

Darjeeling - Organically grown, High in the snow-capped Himalayas, where the cooler climate ensures a slow growth and rich, yet delicate vegetal, mossy, fruity and citrus flavors

FLOWERS AND HERBS

Georgia Peach Nectar Rooibos (organic) - A blend of South African organic rooibos, peach puree and peach pieces, with a natural sweetness

Mallorca Melon - A blend of ripe Spanish fruits and Hibiscus flowers

Emperor's Lemon Meritage - lemon leaves and lemon peels

Chamomile - Brews a beautiful golden cup with a delicate, classic apple-like flavor and fragrance

Grapefruit Grove Elixir - A heavenly blend of grapefruit peel, grapefruit essence, orange slices, freeze-dried tangerine pieces, apple pieces, carrot flakes, blackberry and eucalyptus leaves, beetroot pieces, hibiscus flowers, and lemongrass

Berry Meritage - black and red currants for fruitiness, hibiscus for tartness, rosehip for smoothness, and raisins to add natural sweetness

LIBATIONS

BUBBLY

	G	B
LH House Sparkling	14	
Gerard Bertrand Cremant Rose	18	80
Moët & Chandon - <i>Nectar Impérial Brut</i>		200
Perrier Jouet Grand Brut - <i>Champagne</i>	35	225
Ruinart Rosé - <i>Sparkling</i>		450
Dom Pérignon (2 glass minimum) - <i>Champagne</i>	100 ^{ea}	400

RED

LH House	13	
Conundrum - <i>Red Blend, Fairfield</i>	14	56
Imagery - <i>Cabernet Sauvignon, Ripon</i>	14	56
Substance - <i>Cabernet Sauvignon, Washington</i>	14	56
Terrazas de los Andes - <i>Malbec, Argentina</i>	14	56
Argyle - <i>Pinot Noir, Oregon</i>	18	72
Black Stallion - <i>Cabernet Sauvignon, Napa Valley</i>	19	76

ROSÉ

Hampton Water Rose - <i>South France</i>	14	56
Danica - <i>Provence</i>	14	56
AIX - <i>Provence</i>	15	58
Moët & Chandon <i>Rose Imperial - Provence</i>		250
Moët & Chandon <i>Nectar Imperial Rose - Provence</i>		350

WHITE

LH House	13	
Kim Crawford - <i>Sauvignon Blanc, New Zealand</i>	14	56
Kung Fu Girl - <i>Riesling, Washington</i>	14	56
Meomi - <i>Chardonnay, California</i>	14	56
Chateau de Sancerre- <i>Sauvignon Blanc, California</i>	16	58
Terlato - <i>Pinot Grigio, Italy</i>	16	58
Cloudy Bay - <i>Sauvignon Blanc, New Zealand</i>	20	68

SPIRIT FREE

One in a Melon	10
<i>Seedlip Garden, RTC Mallorca Melon Shrub, pineapple, lemon</i>	
TOST Wine <i>by the bottle only</i>	40
<i>Sparkling white tea, cranberry, ginger</i>	

BRIDGES RIVER VISTA TEA

GREEN TEAS

Italian Green Almondine - Green tea blended with the finest fresh pressed Italian almond oil and Seville orange

Emperor's Genmaicha - Blend of high quality Sencha green tea and fire-toasted rice

Sencha - A light and refreshing aroma with a mild sweetness

Sakura Cherry Blossom - Blend of high quality, organic, green tea and dried Kyoto Sakura petals

Emperor's Moonlight Litchi Blossom - Blooming green tea blossom hand-tied with a single silk thread. In a unique twist, fresh litchi fruit is used instead of flowers, bringing the delicate aroma of this exotic fruit

IN THE BASKET

85

Served with apple butter, clotted cream and maple curd

Cinnamon Chip Scone

Carrot Cake Scone

St Louis Goopy Butter Cookie

Hazelnut Praline Croissant

SWEET

Tiramisu Macaron - mascarpone cream, espresso ladyfinger

Salted Caramel Profiterole - dulce de leche, salted caramel mousseline

Flourless Chocolate Torte - chocolate sable, milk chocolate whipped cream

Cookie Butter Cheesecake Popsicle

Orange Glazed Donut

SAVORY

Sushi Crepe - beet cured salmon, spinach, roasted tomato, everything spiced cheese, tobiko

Goat Cheese Tart - citrus goat cheese, cherry glaze, fried sage

Butternut Squash Tart - butternut squash puree, carrot chips, fennel

Duck Spring Roll - shiitake mushrooms, hoisin, peking duck, scallion

Egg Salad Cannoli - egg salad, caviar, chive

Vegan Crab Salad - brioche toast point, micro cilantro

KIDS MENU

45

Bagel Pizza Bite - pepperoni, tomato sauce, mozzarella

Pigs in a Blanket - mini beef hot dog, puff pastry

Taco Bite - guacamole, refried bean, cheese, sour cream

Cucumber Sushi - avocado, carrots, bell peppers, and cream cheese

Sandwich On A Stick - turkey, cheddar, lettuce

Salted Caramel Profiterole - dulce de leche, salted caramel mousseline

Flourless Chocolate Torte - chocolate sable, milk chocolate whipped cream

Cookie Butter Cheesecake Popsicle

Pastry Chef —Thomas Gorczyca

Executive Chef —Liz Sweeney