



**BRIDGES RIVER VISTA**



**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 - Nectar Impérial Brut		200
Perrier Jouët Grand Brut - Champagne	35	225
Ruinart Rosé - Sparkling		450
Dom Pérignon (2 glass minimum) - Champagne	100 <sup>ea</sup>	500

**RED**

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

**ROSÉ**

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

**WHITE**

LH House	13	
Kim Crawford - Sauvignon Blanc, New Zealand	14	6
Kung Fu Girl - Riesling, Washington	14	6
Meomi - Chardonnay, California	14	56
Chateau de Sancerre- Sauvignon Blanc, California	16	58
Terlato - Pinot Grigio, Italy	16	58
Cloudy Bay - Sauvignon Blanc, New Zealand	20	

**SPIRIT FREE**

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

**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 orange marmalade, lemon curd, clotted cream

Oatmeal Scone

Irish Soda Bread

Lucky Irish Shortbread

Whiskey Apple Cake

**SWEET**

**Shamrock Macaron** - Bailey's Irish cream buttercream

**Leprechaun Tart** - black cocoa tart, chocolate cream, mint Chantilly

**Dark Chocolate Mousse** - edible tulip cup, chocolate pop rocks

**Pot of Gold** - guinness cake, malted chocolate icing

**Potato Donut** - orange zest glaze

**SAVORY**

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

**Cucumber Finger Sandwich** - fresh cucumber, spinach, cream cheese, marble rye, dill

**Corned Beef Roll**- sauerkraut, housemade corned beef, Russian dressing

**Bubble & Squeak** - potato, Irish bacon, brussel sprout, Carrot

**Guinness Purse**- guinness beef stew, carrots, celery

**Pea Falafel** - english peas, vegan tzatziki, dill

**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

**Snail** - cucumber, cherry tomato, goat cheese

**Leprechaun Tart** - black cocoa tart, chocolate cream, mint Chantilly

**Dark Chocolate Mousse** - edible tulip cup, chocolate pop rocks

**Pot of Gold** - chocolate cake, dark chocolate icing



Pastry Chef — Thomas Gorczyca

Executive Chef — Liz Sweeney