



Tipsy Tea

COCKTAILS & BITES

FRESH FIG, ARUGULA & BURRATA SALAD

GF, V

Spiced Rum Honey Balsamic Dressing,
Crispy Prosciutto, Micro Arugula.

SESAME TUNA DEVEILED EGG

GF, DF, V

Sesame Crusted Tuna, Hard Boiled Egg,
Mirin Soy Sauce Deveiled Egg Yolk, Teriyaki Glazed,
Wasabi Pea.

ROASTED BEET PORT HUMMUS

GF, V

Crow's Dairy Feta, Pistachio Dust, Apricot Pistachio
Cracker, Popcorn Shoot, Encapsulated EVOO.

CAJUN PORK AND CORN GAZPACHO

GF, DF

Cajun Pork Belly, Mezcal Union Corn Gazpacho,
Whipped Avocado Puree, Popcorn Shoot

SRIRACHA LOBSTER WONTON TACO (AZORIA)

Sriracha Lobster Salad, Seaweed, Wasabi Cream,
Wonton Shell, Ketel One Citroen Aioli, Frisee, Shisho.

FREEZE DRIED FRUIT SALAD

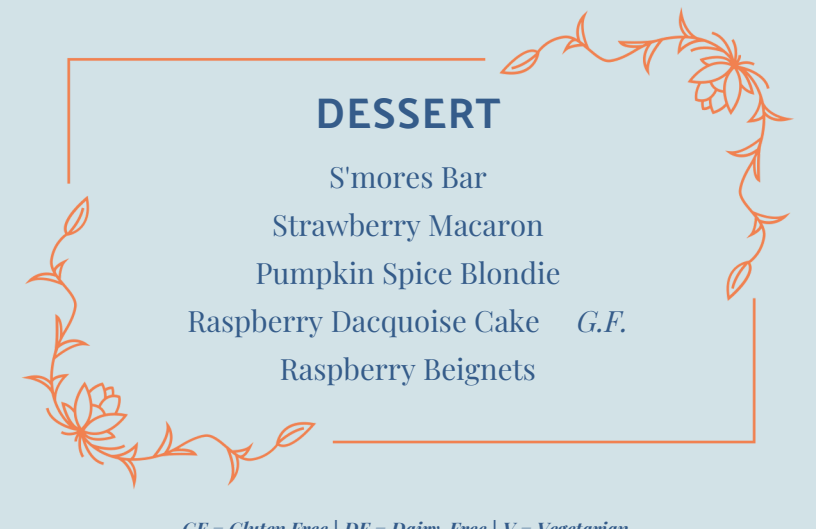
GF, V

Mandarin Orange, Raspberry, Ketel One Botanical
Peach & Orange Vodka Whipped Butter Cream,
Balsamic, Micro Mint, Freeze Dried Honey.

GARDEN JEWEL

DF, V

Saffron Sambuca Israeli Couscous Salad, Carrot,
Fresno, Cauliflower, Radish, Pea Tendrils,
Cucumber Cup



DESSERT

S'mores Bar

Strawberry Macaron

Pumpkin Spice Blondie

Raspberry Dacquoise Cake *G.F.*

Raspberry Beignets

GF = Gluten Free | DF = Dairy-Free | V = Vegetarian

20% gratuity will be added for all Tipsy Tea parties.

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TEAPOTS

PETAL PRESS

Passion Tea, Tito's Vodka, Rose Syrup, Pressed Grapefruit Juice and Simple Syrup

MINTED PEARL

Mint Tea, Bacardi Rum, Fresh Lemon Juice and Agave Nectar

LONDON MORNING

English Breakfast Tea, Sipsmith Gin, Fresh Lime Juice, Demerara and Splash Raspberry Puree

GOLDEN ORCHARD

Orange Tea, Jameson Irish Whiskey, Peach Schnapps and Simple Syrup

COCKTAILS

DESERT FLOWER

Chamomile Tea, Mi Campo Blanco Tequila, Fresh Lemon Juice and Agave Nectar

STRAWBERRY SOLSTICE

Lemon Tea, Sipsmith Gin, Muddled Cucumber & Basil, Agave Nectar and Strawberry Purée

