

## APPETIZERS & SMALL PLATES

### SQUASH DUMPLINGS

Six butternut squash dumplings,  
sesame dipping sauce 8

### DAILY SOUP

Seasonal vegetarian soup  
Cup 6 Bowl 9

### PICKLED VEGETABLE PLATE

Seasonal veggies 7

### MOORISH KEBABS

Two grilled halloumi cheese and  
veggie skewers 6

### SHARE PLATTER

Local cheeses, smoked meat, crackers,  
pickles, savory and sweet bites 17

## SALADS & SANDWICHES

### CAESAR SALAD & WILD SMOKED SALMON

Wasabi dressing 17

### LACINATO KALE SALAD

With shredded beets and carrots,  
avocado, toasted pumpkin seeds 13

#### ADD TO SALAD

Feta cheese 2

Wild smoked salmon or smoked duck 6

Slow-baked chicken 5

Handmade tempeh 4

### PESTO ROAST TURKEY SANDWICH

Arugula, red onion, cheddar, Other Brother  
olive oil, basil pesto, mayo 14

### GRILLED CHEESE SANDWICH

Cheddar on Pain de Mie milk bread 9

Gluten free bread available upon request.

### TEA-SMOKED CHICKEN SALAD SANDWICH

Arugula, red onion, cheddar, Other Brother  
olive oil, basil pesto, mayo 14

### THE VEGETARIAN SANDWICH

Avocado, roasted peppers, arugula,  
baked zucchini, red onion, white cheddar,  
Other Brother olive oil, basil pesto,  
mayo 14

### DUCK SANDWICH

Smoked duck with cheddar, arugula,  
horseradish mayo 14

Sandwiches served on Acme bread using Zoe's  
natural, hormone & antibiotic-free meats.

## SIDES

Avocado 4 Poached egg 2.50

Slow-baked chicken 5 Smoked duck 6

Tea-smoked chicken salad 6

Handmade tempeh 4 Zoe's Bacon 4

Wild smoked salmon 6 Market fruit 6

Tahini Broccoli Seaweed Salad 5

## RICE BOWLS & BRUNCH

### OCHAZUKE

Japanese tea soup

Houjicha green tea, veggies,  
and rice soup. 13

### POACHED EGGS & WILD SMOKED SALMON BOWL

Two poached eggs and wild smoked  
salmon over organic brown rice with  
ginger-soy dipping sauce 13

### GINGER-QUINOA WAFFLE

With pure maple syrup, butter 12  
Duck-Cheddar-Scallion 14

### VEGGIE FRITATTA

Seasonal vegetable frittata with cup of  
soup and side salad 14

### SMOKED DUCK JOOK

Chinese rice porridge

White rice porridge with toppings  
(peanuts, nori, cilantro, carrots, ginger,  
scallions), sriracha and tamari soy  
sauce 13

### CHIA PUDDING

Almond and coconut milk, market  
fruit, dried coconut, walnuts, bee  
pollen, Lover's Lane honey 9

## FOOD & TEA PAIRINGS

### JAPANESE SERVICE

Steamed organic brown rice, seaweed salad, seasonal veggies.  
Paired with Ryokucha Green Tea 16

ADD

Wild smoked salmon 6  
Handmade tempeh 4  
Smoked duck 6

### ENGLISH SERVICE

3-tiered platter: fritatta, cherry oat scone  
with cream and jam, market fruit.  
Paired with English Breakfast Black Tea 24

### RUSSIAN TEA SERVICE

Borscht vegetarian beet soup and tea-smoked  
chicken salad sandwich.  
Paired with Tolstoy's Sip Black Tea 24

### MOORISH SERVICE

Grilled halloumi veggie kebabs over large Lacinato kale salad.  
Paired with Moorish Mint Green Tea 23

### CHINESE SERVICE

Seasonal veggie stir-fry, organic brown rice, squash dumplings.  
Paired with Blood Orange Pu-erh Tea 19

ADD

Smoked duck 6  
Handmade tempeh 4

### PALEOLITHIC SERVICE

Lacinato kale salad with choice of protein,

## FEATURED TEA

### SEASONAL, LIMITED

Ask your server about our newest seasonal arrivals.

SAMOVAR® TEA

## BLACK TEA

Fully-oxidized, high caffeine

### MASALA CHAI

Cardamom, black pepper, cinnamon, cloves, ginger, black tea, whole milk, raw cane sugar 6

### ENGLISH BREAKFAST

Wild-crafted Chinese black tea with notes of maple syrup, pipe tobacco, dried cranberry 9

### TOLSTOY'S SIP

Traditional Russian-style smokey black tea with dried blackberry, strawberry, currants 10

### CALIFORNIA ROSE

Black tea, cardamom, orange peel, rose petals, bergamot, jasmine 10

## GREEN TEA

Steamed or pan-fired, low caffeine

### MOORISH MINT

Green tea, peppermint, fennel, black pepper, ginger, licorice, cardamom, clove 10

### GYOKURO

Rare, shade-grown, steamed Japanese green tea. Intense chlorophyll and savory-sweet umami 17

### GREEN ECSTASY

Asamushi-style Japanese sencha with matcha. Brothy, grassy, notes of roasted shishito peppers, chlorophyll, grey salt 14

### RYOKUCHA

Japanese medium steamed green tea, matcha powder, toasted organic brown rice 10

### JASMINE PEARL

Chinese green tea pearls infused with jasmine 13

## OOLONG TEA

Semi-oxidized, medium caffeine

### IRON GODDESS OF MERCY

Taiwanese hand-rolled oolong. Notes of caramel, shiitake mushroom, roasted chicory 10

### GOLDEN PHOENIX

From Phoenix Mountain, China. Notes of ripe plum, caramelized sugar, honey 17

## HERBAL TEA

Caffeine-free

### TURMERIC SPICE

Turmeric root, ginger, orange peel, lemongrass, licorice root 10

### OCEAN OF WISDOM

South African rooibos, ginger, cinnamon, clove, licorice root, black pepper 10

### SPEARMINT SAGE

Yakima Valley spearmint and peppermint, sage, lemongrass, lavender, orange peel 10

### CACAO MINT

Ecuadorian cacao husks, Yakima Valley peppermint, French lavender 10

## PU-ERH TEA

Aged (medium caffeine)

### BLOOD ORANGE

Pu-erh with blood orange,  
ginger root 10

### MAIDEN'S ECSTASY

2004 vintage, wild-crafted,  
pile-fermented pu-erh with  
notes of espresso, peat moss,  
bridle leather 12

### VELVET CACAO

Pu-erh with roasted dandelion, yerba  
mate, coconut, vanilla bean 10

## ICED TEA

### ICED BLACK TEA

Classic, unsweetened,  
black tea on ice 6

### CALIFORNIA ROSE

Black tea, rose, cardamom, orange  
peel, jasmine, unsweetened 6

### SCHIZANDRA BERRY

caffiene-free

Notes of grapefruit,  
cranberry and white pepper  
Sweetened with raw sugar 8

### JASMINE LEMONADE

Jasmine green tea, fresh lemon  
juice, raw sugar 6

### MATCHA SHAKE

Sweet, creamy, grassy blend of  
matcha, sugar, almond milk 10

### ICED CHAI

Cardamom, black pepper,  
cinnamon, cloves, ginger, black  
tea, whole milk, raw cane sugar 6

## SWEETS

### GREEN TEA CAKE 7

### GREEK YOGURT

Greek yogurt, Lover's Lane honey,  
Other Brother olive oil, dates,  
walnuts, fresh mint, Maldon salt  
flakes 8

### TORTES

Lemon coconut or chocolate 6

### CHOCOLATE BROWNIE

Chocolate fudge brownie with  
green tea mousse 7

### PLATTER OF TEA SWEETS

Assorted pastries, chia pudding,  
medjool dates and market fruit 17

### CHIA PUDDING

Almond and coconut milk, market  
fruit, shredded coconut, walnuts,  
bee pollen, Lover's Lane honey 9

### SCONE PLATE

Fresh baked cherry oat scone with  
cream and jam 5

Due to the state's critical drought, we are  
serving water upon request.

We politely request that everyone in your  
party enjoys a minimum of one menu item.

A surcharge has been included in your bill  
to help contribute to the costs of providing  
enhanced employee benefits as required by  
San Francisco employer mandates.

Be mindful when sipping, and take care not to  
burn yourself.

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