Welcome to The Tower of Cosmic Reflections Teahouse.

We have worked with the Lan Su Chinese Garden since its inception in 2000 and are pleased to offer you a serene place filled with warm hospitality and refreshing spirit to enjoy the beauty and tranquility of Lan Su Yuan.

Our company, The Tao of Tea, is a Portland based tea company promoting the art and culture of tea. Nationally recognized as specialty merchants of tea, focusing on organic, Fair Trade certified teas, we travel to the different tea growing regions in search of the best tasting teas. Our emphasis is to find teas still made in old-style methods and to help preserve the pure leaf art form. In China, we mainly work with tea farmers in Yunnan, Fujian, Hunan, Zhejiang, Anhui and Guangdong. Each area has its own tea culture, history and distinct flavor profiles.

At the teahouse, we present you a glimpse of our work as tea merchants and an insight into the Chinese tea culture. Tea presentations are in classical styles, and snacks and sweets are offered as complements. Our selection of teas includes all the major categories of color and flavor, namely white, green, oolong, puer, black, and herbal teas. As with the seasons, you will note our tea selections change. We also use a variety of Chinese purple clayware. This clayware, also known as Yixing clayware, is presented as artisan style teapots, cups and accessories emphasizing the art of tea. Each year we offer a number of tea tasting events at the teahouse and invite you to participate in learning about Chinese tea culture.

The teahouse is also available for private events and celebrations.

Visit us at www.taooftea.com for more information.

Lan Su Garden members receive a 10% discount.
Please present your member card to your server.
**Classical Serving Styles at the Teahouse**

Traditional tea serving styles include a variety of teaware, chosen to enhance the art of tea. At the teahouse, we are pleased to offer these styles, with each tea presented in a vessel specifically chosen to match its category and individual character.

- **Informal Style - Individual Serving**

  **Single Gaiwan**
  
  One of the first forms of teaware. The Gaiwan is a three piece vessel that includes a lid, a cup and a saucer. The leaves are simply put in the cup and, after adding water, the lid is placed at an angle to serve as a strainer. The tea drinker holds the three pieces together to sip the tea. With hot water refills.
  
  Starting at $4 per person.

  **Individual Yixing Teapot**
  
  Also known as purple clayware, Yixing teapots are famous for their clay as well as artisanship in design and style. The town of Yixing is a few hours from Shanghai and home to this world famous art form. The clay is quite conducive to shaping and excellent at retaining heat. It gains a nice patina with regular use, thus used Yixing teapots are more valuable than new ones. Teapot size and amount of leaf provided are for one person. With hot water refills.
  
  Starting at $4 per person.

- **Formal Style - Individual or Shared Serving**

  **Gaiwan Ceremony Style**
  
  This more formal style offers the tea drinker the ability to brew according to individual taste. The ceremony set includes a rinse bowl to help wake-up the leaf and enjoy its aroma before tasting the brew. Ideal style for a group setting. Adequate amount of leaf is provided based on the number of people in the group.
  
  Individual: Starting at $6 per person.
  Shared: Each additional person starting at $4.

  **Gongfu Style**
  
  Gongfu refers to an action performed with expertise or skill. In early days, certain teas from the Fujian province were meant to be prepared solely in Gongfu style. These days, Gongfu preparation is popular in China, Taiwan and many parts of the world and is especially used for brewing oolong teas.
  
  The Gongfu style is a good medium for experiencing the warm hospitality of the host. Enjoyed in small cups to savor the tea, it is served on a tea boat that acts as a water catch. The style is ideal for brewing tea based on individual preferences and for sharing tea in a group.
  
  Individual: Starting at $7 per person.
  Shared: Each additional person starting at $4.

www.taooftea.com
Tea Flights

Discover and sample flavors of teas through our Tea Flights. Each Flight comes with three or more different teas. Compare the nuances in taste, aroma and leaf shape. Enjoy preparing them in *Guaiwan Ceremony Style*, either for yourself or for a group.

**White Tea Flight (Three teas)**
- 1 person $14
- each additional $6

**Green Tea Flight (Three teas)**
- 1 person $14
- each additional $6

**Black Tea Flight (Three teas)**
- 1 person $14
- each additional $6

**Oolong Tea Flight (Three teas)**
- 1 person $16
- each additional $8

**Puer Tea Flight (Three teas)**
- 1 person $15
- each additional $6

**Old Growth Tea Forest Flight (Three teas)**
- 1 person $20
- each additional $10

**White, Green and Oolong Flight (Three teas)**
- 1 person $18
- each additional $8

**White, Green, Oolong, Red and Puer Flight (Five teas)**
- 1 person $25
- each additional $10

* Lan Su Garden members receive a 10% discount. Please present your member card to your server.

* 18% gratuity charged for 8 people or more on all services.

* Selections of loose leaf tea and teaware are always available for purchase at the teahouse.

www.taooftea.com
Green Teas

Green teas from China vary by the tea plant varietal, growing region, harvest season, leaf quality and processing technique. Most importantly, freshness of leaf is paramount for having a flavorful brew. Most green teas are harvested in spring time (April - May) and if not stored properly will lose their freshness and flavor. The main green tea growing regions of China are the provinces of Zhejiang, Fujian, Hunan, Yunnan and Sichuan.

Jade Cloud, 100% Organic
Native Name: Wu Lu
Origin: Zhejiang Province, China.
Jade Cloud, also known as Wu Lu, is grown at a high elevation of 1200 meters in the cloud and mist covered mountains of Zhejiang province. The cool mist is ideal for the tea leaves to maintain a deep green color and develop a full rounded flavor.
Plucking Season: Early Spring
Flavor Profile: Sweet aroma similar to magnolia flowers and a buttery, smooth-textured brew.
Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

Snow Dragon
Native Name: Xue Long
Origin: Taoyuan County, Southwestern Hunan, China
Made from the big leaf tea varietal which is also known as Taoyuan Da Ye. Only the select, newly sprouted leaf tips are plucked and gently hand roasted in a pan over low heat. The tips are covered with considerable white down, resembling snow covered leaves. It is the down characteristic that provides a buttery texture to the brew. Maintaining the down intact through a heating process is an artisanal skill.
Plucking Season: Spring
Flavor Profile: Cocoa aroma, sweet with no astringency.
Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

Dragonwell, 100% Organic
Native Name: Long Jing
Origin: Hangzhou, China
Dragonwell, known as Long Jing, is one of the premier representatives of Chinese green tea. Grown near the famed West Lake area in Hangzhou, China, Dragonwell is said to be at its best when brewed with water from the nearby Tiger Run Spring, which is high in natural minerals thus giving the tea a sweeter taste. The leaves are processed in small batches by being roasted in small woks. The slow roasting process makes the leaves flat, shiny and yellow jade in color.
Plucking Season: Early Summer
Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

Tea Forest Green, 100% Organic
Native Name: Jing Mai Long Jing
Origin: Jing Mai Mountain, Southern Yunnan, China
In the Jing Mai mountain area in Southern Yunnan, there remain old growth tea plants that have matured into 12-15 feet high tea trees. These wild trees are several hundred years old. The tea forest region of about 1200 acres is home to an abundant variety of herbs and plants.
Plucking Season: Early Spring
Flavor Profile: Sweet, honey texture with an aftertaste similar to licorice.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.
**Handcrafted Green Teas**

A selection of Chinese green teas that have been made with traditional skills of hand processing. In each case, the leaf is either hand-sewn, roasted or rolled to elevate the aesthetic appeal and to help develop the flavor. Handcrafted teas comprise less than one percent of all tea production in the world. They represent time-honored expertise in tea making and true artisanship of the tea farmers. We are pleased to offer a small glimpse into this art form.

**Jasmine Pearls**

**Native Name:** Mo Li Hua Cha  
**Origin:** Hunnan Province, China.

The process of making Jasmine Pearls begins with plucking only the newly sprouted spring season leaves of the tea plant. Although the top bud and two leaves are plucked along with the stem, the lower leaves are discarded and only the bud and long stem are retained. Using bamboo trays, the buds are withered in direct sun or over low heat to reduce moisture and make them supple and conducive to rolling. Once adequate suppleness is achieved, the top bud and stem are gently twisted between the thumb and index finger to form a *pearl*. It takes at least 2000 pearls to make one pound of tea. The rolled pearls are then heat infused with jasmine flowers several times to achieve the desired strength of aroma. High grade Jasmine Pearls undergo this process at least five times.

**Plucking Season:** Early Summer  
**Flavor Profile:** Roasted chestnut and wild honey aroma with a delicate, lingering honeysuckle sweetness.  
**Serving Style:** Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

**Jade Flower, 100% Organic**

**Native Name:** Lu Mudan  
**Origin:** Hunnan, China

From The Tao of Tea Artisan Series collection, Jade flower demonstrates the art of processing tea leaves into different shapes and forms by Chinese tea farmers. Also known as *Lu Mu Dan*, the leaves for Jade Flower are lightly roasted in a wok, giving them a flat appearance. They are then hand-sewn into a beautiful rosette comprising at least 50-70 leaves. A single tea farmer prepares only a limited number of rosettes in one day. When brewed, it is delightful to see the leaves unfurl into a flower shape.

**Plucking Season:** Spring  
**Flavor Profile:** Delicate, grassy-floral aroma. Sweet, vegetal flavor.  
**Serving Style:** Gaiwan 1 person $6 - Gaiwan Ceremony 1 person $8, each additional person $6.

www.taooftea.com
White Teas

We offer a selection of pure, unblended, organic white teas made from native varietals of the tea plant in China. In making high quality white teas, only the newly sprouted buds are plucked in the 48 hours or less of sprouting, then naturally withered, lightly pan baked and/or sun-dried. The buds are covered by silvery down and make a light tea that is sweet and full-bodied. White tea is the least processed of all teas. Recent research suggests that it contains a high level of beneficial antioxidants.

Silver Needles, 100% Organic
Native Name: Nan Yue Yin Zhen
Origin: Nan Yue Heng Shan, Hunan Province, China.
Hunan is located in the middle reaches of the Yangtze River and south of Lake Dongting (hence its name, meaning south of the lake). The well known attractions in Hunan include Changsha - main city, Dongting - a famous lake, Yueyang - historical tower and Mt. Hengshan and Taohua Yuan - nature reserve. Hunan is famous for its spicy food.
Plucking Season: Early Summer
Flavor Profile: Roasted chestnut and wild honey aroma with a delicate, lingering honeysuckle sweetness.
Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

Jing Mai White, 100% Organic
Native Name: Jing Mai Bai Cha
Origin: Jing Mai Mountain, Southern Yunnan, China
Unlike small tea bushes that exist in most tea growing regions, tea plants (mostly those growing wild) in Jingmai Manjing have matured into trees of six to ten feet in height and pickers must climb these trees to harvest the leaves. The branches of these old tea trees are at least 30 cm (11.81 in) or bigger, and the newly sprouted leaves are almost twice as large as those from other regions. Each tree provides only 40 to 50 pounds of tea per year.
Plucking Season: Spring
Flavor Profile: Slightly fruity, mildly sweet, honey texture and smooth flavor.
Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

White Peony, 100% Organic
Native Name: Bai Mudan
Origin: Zhenghe county, Fujian Province, China
Fujian Province, known as Min, is situated along China's southeastern coast. Fujian's mild, subtropical marine climate is especially conducive to tea cultivation. Fujian tea has a 1600 year history. The earliest written record of tea production in Fujian is kept on a stone tablet at the Lian Hua Feng (Lotus Peak) in Nan'an County.
Plucking Season: Early Summer
Flavor Profile: Light yellow color brew with nutty and slightly toasty taste.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

White Dragon
Native Name: Song Yang Yin Hao
Origin: Zhejiang Province, China
Songyang is also home to the Southern Zhejiang Tea Market, historical relics including Yanqing Temple tower (Song Dynasty), Maoshan (famous Taoist mountain), Yantiaoqian forest and Wanshou mountain. Surrounded by coastal mountains, the residents of Songyang are mainly of Han nationality and seven other ethnic groups.
Plucking Season: Spring
Flavor Profile: Light yellow color brew with nutty and slightly toasty taste.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

White Earl Grey, Certified Organic
Origin: Blend, The Tao of Tea
White Earl Grey is a refreshing blend of natural, organic bergamot essence from Sicily and high grade organic Silver Needles from China. We hand blend this tea to develop a consistent balance between the flavor of the leaf and the bergamot aroma. More often than not, blenders will mechanize the process and distort the flavor of the leaf. Small batch production ensures that superb quality is maintained.
Flavor Profile: Light, cooling, very fragrant with hints of citrus.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

www.taooftea.com
Blends

Flower Scented & Blended Green Teas

Green Osmanthus, Certified Organic
Native Name: Gui Hua
Origin: Blend, The Tao of Tea

Green Osmanthus is a blend of fine Chinese green tea and fragrant sweet osmanthus flowers. Gui Hua is the Chinese name for the fragrant osmanthus flower, which blossoms in late summer and is used in scenting this green tea. After plucking and withering, the tea is pan-fired creating long, gently twisted leaves. In the final stages of processing, the leaves are heat infused with fresh osmanthus blossoms, imbuing the tea with the flower’s fragrant essential oils.

Flavor Profile: Light, bright and sweet with a fruity, floral aroma and hints of apples and apricots.

Serving Style: Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Lotus Ancien, Hand Scented
Origin: Thai Nguyen, Vietnam

Tea has been growing in northern Vietnam for over 2000 years. The hilly terrain, with its ideal tea growing climate, is home to some of the oldest varietals in existence. Teas made from these plants have a character all their own. They are as distinctive and elegant as Vietnamese culture itself. An ancient family tradition, Lotus Ancien is scented in very small batches with utmost care by artisan tea makers. Over 100 lotus flowers are needed to scent just one pound of tea. This traditional scenting method is now extremely rare. We had to specifically request and organize its production.

Plucking Season: Summer

Flavor Profile: A delicate green tea with an aromatic fragrance of lotus, reminiscent of anise and vanilla.

Serving Style: Individual Serving $6 - Gaiwan Ceremony 1 person $8, each additional person $6.

Moroccan Mint, 100% Organic
Native Name: Chai Na’naa
Origin: Blend, The Tao of Tea

The origin of green tea drinking in Morocco is debated among tea scholars. Some attribute it to the first Phoenicians who visited the area. Others place its origins in Andalusia at the time of the Spanish reconquest. Either way, sweet mint green tea is part of life in Morocco. The offering of a glass of green tea with mint is a symbol of hospitality.

Flavor Profile: Crisp, uplifting and cooling brew.

Serving Style: Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Flower Scented & Blended Black Teas

Ginger Peach
Origin: Blend, The Tao of Tea

Ginger Peach is a blend of fine black tea, organic calendula flower petals and natural peach essence. Together they make an uplifting and refreshing tea.

Flavor Profile: Sweet, rich, smooth taste. Full-bodied brew with little or no astringency.

Serving Style: Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Rose Petal Black
Origin: Anhui province, China

Also known as Meigui Hongcha, Rose Petal Black is a blend of the popular Chinese black tea Keemun and fragrant red rose petals. The small leaf tea from Qimen county of Anhui province is best known as the main ingredient for the popular English Breakfast blends. Rose Petal Black pairs well slightly spicy and oily foods.

Flavor Profile: Distinct, sweet, cooling aroma and flavor that lends great balance to the brew.

Serving Style: Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Lychee
Origin: Blend, The Tao of Tea

Lychee is native to Southeast Asia and the Indian sub-continent. Harvested in the peak of summer, it is considered cooling with rejuvenating properties. It is a small plum-sized fruit with a red outer skin, and sweet juicy fruit inside. Lychee is a blend of fine black tea and natural lychee essence.

Flavor Profile: Sweet, rich flavor and aroma similar to red roses. Full-bodied, smooth brew.

Serving Style: Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

www.taooftea.com
Oolongs

Oolongs comprise a family of tea plant varietals. The approach to making oolong is very different than other tea categories and involves a series of traditional rolling steps and roasting techniques at precise temperatures. Oolongs range in their flavor and color spectrum from light green to dark, depending on the technique adopted.

Bamboo Mountain

Native Name: Zha Shan Cha
Origin: Zha Shan, Taiwan
A lower oxidation, green oolong from Taiwan's Zha Shan Bamboo Mountain. Low oxidation and a light roasting contribute to this tea's bright, floral fragrance and sweet, crisp body.
Plucking Season: Spring
Flavor Profile: Full, sweet, floral fragrance in the classic Taiwan green oolong style. Lighter bodied than the more roasted oolongs, but with an equally long finish and multi-layered character.
Serving Style: Gaiwan 1 person $5 - Gongfu 1 person $8, each additional person $5.

Wenshan Baozhong

Native Name: Baoshong
Origin: High Elevation Ping Lin, Taipei County, Taiwan
Baozhong oolong tea has a long history in Northern Taiwan, famous for its serene mountains, warm tea spirit and refreshing light green oolongs. This Baozhong is made by our tea farmer friend who has been growing and making tea since 1972. His three acre tea garden is one of the highest in elevation with tea plants that are 15-20 years old.
Plucking Season: Spring
Flavor Profile: Several texture levels on the upper palate. Light, toasty, smooth buttery brew.
Serving Style: Gaiwan 1 person $5 - Gongfu 1 person $8, each additional person $5.

Frozen Summit

Native Name: Tung Ting
Origin: Lugu, Nantou, Taiwan
Also known as Tung Ting, Frozen Summit is grown at our farmer friend's small farm in central Taiwan. These smaller farms are typical in Lugu, the native home and largest tea growing area for oolongs in Taiwan. The tea plant varietals in this area were originally transplanted from Fujian province in mainland China. However, over years of cultivation the plants have developed into their own universe of local varietals and provide distinctively unique flavor profiles.
Plucking Season: Spring
Flavor Profile: Complex layers of roasted, floral and spicy cassia aromas with a balanced sweetness.
Serving Style: Gaiwan 1 person $6 - Gongfu 1 person $9, each additional person $6.

Wuyi, 100% Organic

Native Name: Wu Yi Cha
Origin: Wuyishan, China
Grown at a 100% organic tea garden within Wuyishan, a scenic area stretching along Fujian's northern-most border with Jiangxi Province. Wuyishan comprises 36 graceful rock peaks and a twisting, curving river called Nine Bend Creek. Only teas grown within a sixty kilometer area are considered Zheng Yan Cha - authentic Wuyi Tea. Wuyis are further categorized by elevation, and those at the highest elevations are most prized. Tea is the sustaining life for Wuyi mountain people and there are a number of tea gardens and teahouses in the area.
Plucking Season: Spring
Flavor Profile: Smooth taste, toasty cocoa aroma with hints of smokiness and ripe fruit. Makes a delicious iced tea.
Serving Style: Gaiwan 1 person $4 - Gongfu 1 person $7, each additional person $4.

Oriental Beauty, 100% Organic

Native Name: Dong Feng Mei Ren
Origin: Hsinchhu County, Taiwan
Oriental Beauty is a famous oolong that is well known for its oxidation process. Harvested from young leaves in summer, just after they have been bitten by the tea jassid (a small cricket). The bite starts the oxidation of the leaves and adds a sweet and sour note.
Season: Summer
Flavor Profile: A distinct fruity quality with elements of warm, spicy sugar and nectarines.
Serving Style: Gaiwan 1 person $5 - Gongfu 1 person $8, each additional person $5.

Deluxe Tieguanyin, 100% Organic

Native Name: Tieguanyin
Origin: Nantou, Taiwan
The original producing area of Tieguanyin oolong teas is Xiping village of Anxi County in Fujian province, China and the plant varietal is known as Red Hue Kwan Yin. Many plants have also been transplanted into Taiwan. The most famous Taiwan Tieguanyin is grown in Taipei county. Tieguanyin is probably the most complex oolong to make, requiring 10-13 different rolling actions and proper baking temperatures. In terms of the color spectrum, there are many types of Tieguanyin - from the greener lightly roasted, to the dark and heavily roasted. Deluxe Tieguanyin is in the middle of the color spectrum.
Plucking Season: Late Spring
Flavor Profile: Full-bodied amber brew, sweet aftertaste and lingering fragrance.
Serving Style: Gaiwan 1 person $5 - Gongfu 1 person $8, each additional person $5.

Strong Fire Oolong, 100% Organic

Native Name: (Dark) Tieguanyin
Origin: Woo She, Taiwan
Grown at an altitude of 1100 meters in central Taiwan, Strong Fire Oolong is made from the Tieguanyin tea plant varietal. In making Strong Fire only the mature, hardy leaves are plucked. They are then withered in the sun for a few hours to reduce moisture. Once suitable suppleness is achieved in the leaves, traditional rolling techniques, at least 13 different motions, are applied in conjunction with light roasting to achieve the optimum shape and flavor. A final high roast is given to complete the processing.
Plucking Season: Late Summer
Flavor Profile: Heavy texture, bitter-sweet chocolate taste. Toasty aroma.
Serving Style: Gaiwan 1 person $5 - Gongfu 1 person $8, each additional person $5.
**Tippy South Cloud, 100% Organic**

Native Name: Dian Hong Yunnan

Origin: Lancang, Yunnan Province, Southwest China

Yunnan South Cloud is regarded as one of the areas for the Genesis of tea. Tippy South Cloud is made at a 100% organic tea garden with a mix of black and gold tipped leaves. The golden color emerges during processing and after accurate withering. Few areas in Yunnan contain these type of plants.

Plucking Season: Summer

Flavor Profile: Smooth, slightly smoky with full-bodied texture.

Serving Style: Individual handmade Yixing teapot $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

**Golden Monkey, 100% Organic ‘Reserva’**

Native Name: Panyong Wang

Origin: Fujian Province, China

Grown near the Tai Mu mountains of Fujian province, China, Golden Monkey is also known as Panyong Wang, the king of high grade black teas. The tea term Monkey in China, refers to the fuzzy, golden down on the leaves, which provides a smooth texture to the brew.

Plucking Season: Summer

Flavor Profile: Uplifting, full-bodied brew with honey sweetness and a very pleasant aftertaste.

Serving Style: Individual handmade Yixing teapot $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

**Wild Black**

Origin: Old Growth Tea Area, Vietnam

Made by a small tea farmer co-op and the first to be in conversion for organic standards. The leaf is collected from old tea trees in the North of Vietnam.

Plucking Season: Summer

Flavor Profile: Brisk, aromatic brew with a mellow, slightly woody taste combination of black cherries and cane sugar.

Serving Style: Individual handmade Yixing teapot $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

**Keemun, 100% Organic**

Native Name: Qimen

Origin: Qimen County, Anhui Province, China

Comprising a family of black teas, Keemuns represent some of the smoothest black teas from Anhui, China. Although there are several grades of Keemun, the ones with fine tips are most notable.

Plucking Season: Summer

Flavor Profile: Very smooth, full-bodied, sweet rose flavor with subtle roasted undertones.

Serving Style: Individual handmade Yixing teapot $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

**Mao Feng Noir, 100% Organic**

Origin: Hunan Province, China

Mao Feng Noir is a fine representative of tippy and robust black teas from China. In making high grade Mao Feng teas, two leaves of equal length and one bud are used.

Plucking Season: Late Summer

Flavor Profile: A bright, floral, aromatic brew with a mellow, slightly earthy, sweet-tart flavor similar to a combination of rose, hibiscus, pomegranate and blood orange.

Serving Style: Individual handmade Yixing teapot $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

**Pine Smoked Black, 100% Organic**

Native Name: Lapsang Souchong

Origin: Wuyi, Fujian, China

In the manufacture of Lapsang Souchong, like other Chinese black teas, the leaf is allowed to achieve a lengthy oxidation before roasting, rolling and drying, which are mostly performed by hand. The tea leaves are then hung in a smokehouse from bamboo baskets above smoking pine-wood ash. This process is time consuming, taking several hours and needing constant attention.

Flavor Profile: Very rich, smoky, smooth and uplifting taste.

Serving Style: Individual handmade Yixing teapot $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

**Black Spiral, 100% Organic**

Native Name: Hong Bi Luo

Origin: Hunan Province, China

Representing a rare black tea from Hunan, Black Spiral is notable for its prominent gold tips. Only certain tea plant varietals transition into this gold color during leaf processing. Golden colored leaves generally provide more honey texture to the brew.

Plucking Season: Summer

Flavor Profile: Buttery texture similar to honey. Sweet potato flavor with subtle roasted undertones.

Serving Style: Individual handmade Yixing teapot $5 - Gaiwan Ceremony 1 person $7, each additional person $5.
Tuocha and Cooked Pu-er

Tuocha refers to the bowl shape of compressed teas. Commonly available as green tea Tuocha and pu-er Tuocha.

In making the Tuocha, more mature leaves of the tea plant are selected in summer, sun-dried, roasted, steamed and then shaped into small bowls. The process of shaping the leaves has changed over the years from old-style wooden molds or hand pressing to more mechanized and automated steps. The leaves are processed with a fair amount of moisture so as to allow a natural fermentation to occur and darken their color. Known as cooked style, some tea processors will let the leaves undergo this fermentation for a month to achieve the desired flavor.

Green Tea Tuocha, 100% Organic
Native Name: Lu Tuocha
Origin: Lincang, Yunnan, Southwest China
The Green Tuocha is made at one of the few organic puer farms in Southwestern Yunnan, China.
Plucking Season: Summer 2005
Flavor Profile: Slightly smoky, brisk but vegetal, sweet green tea. 3-4 infusions.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Pu-er Tuocha, 100% Organic
Native Name: Xiao Tuo Cha
Origin: Lincang, Yunnan, Southwest China
Flavor Profile: Full-bodied, smooth and earthy. 3-4 infusions.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Topaz Pu-er, 100% Organic
Native Name: Yunnan Puer Cha
Origin: Yunnan, Southwest China
Made at one of the few certified organic tea gardens in central Yunnan. Tea scholars have noted a special characteristic in the tea plant varietal Dayeh, a Big Leaf Varietal of Camellia Assamica, that is conducive to fermentation. This varietal is abundant across the entire Yunnan Province, parts of Burma, Assam in India, and Northern Thailand.
Plucking Season: Summer 2006
Flavor Profile: Dark, smooth brew with a musky, earthy aroma. Can endure many steepings and does not become astringent.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Pu-er Velour, 100% Organic
Native Name: Puer Da Ye Cha
Origin: Yunnan, China
Puer Velour is a large leaf puer with a very intense earthy aroma. As with other dark, cooked puers, this earthy character has been encouraged by a “Wo Dui” process. Puer tea leaves are moistened (wo) with water and stacked (dui) in piles to undergo a unique post-fermentation giving the tea a dark, inky color and rich, smooth flavor. The length of the Wo Dui process and the method of storage both contribute to the tea’s distinctive flavor and aroma.
Plucking Season: Summer 2005
Flavor Profile: Deep, earthy flavor, dark red-gold color and a rich, velvety texture. Woody, earthy, vegetal aroma like an old growth forest.
Serving Style: Gaiwan 1 person $4 - Gaiwan Ceremony 1 person $6, each additional person $4.
The Tao of Tea Commitment

In partnership with the TianZi Biodiversity Research & Development Centre in Xishuangbanna, we commit to channel back $1 for every tea brick sold to fund environmental education and help protect biodiversity in the Old Growth Tea Forests.

Tea Bricks: An Art Form

Freshly plucked leaves are pan-fired, rolled, and sun-dried to make Mao Cha (raw tea). Mao Cha is then steamed and pressed into a brick using a traditional mold and again carefully sun-dried. Zhuan Cha (Tea Brick) is ideal for aging and increases in complexity and aroma with each passing year.

Old Growth Teas

Banzhang Tea Forest - Vintage: 2005

Origin: Banzhang Mountain, Xishuangbanna, Yunnan, China.

Banzhang Tea Forest

Banzhang Mountain is located in southwestern Xishuangbanna at 5900 feet above sea level. This is a natural, wild tea forest. An assortment of wild medicinal herbs and plants grow around the base of the tea trees, contributing to Banzhang tea’s rich, distinctive flavor.

Flavor Profile: Rich and strong with a lingering sweetness.

Serving Style: Gongfu 1 person $9, each additional person $6.

Mengsong Tea Forest - Vintage: 2005

Origin: Mengsong Plateau, Xishuangbanna, Yunnan, China.

Mengsong Tea Forest

Mengsong is the highest plateau in Xishuangbanna at an altitude of over 5000 feet. It is considered one of the Nan Jiang (South of the Mekong River) Six Famous Tea Mountains.

Flavor Profile: Gentle and sweet with an elegant aroma. It can be aged or enjoyed fresh as a green tea.

Serving Style: Gongfu 1 person $9, each additional person $6.

Bangwei Tea Forest - Vintage: 2005

Origin: Bangwei Mountain, Simao, Yunnan, China

Bangwei Tea Forest

The Bangwei Mountain tea forest contains many old tea trees, some stretching as far back as 1700 years. It is part of the Labu Mountain Range in the southwestern corner of Simao.

Flavor Profile: Strong, lingering flavor, subtle aroma and a sweet aftertaste.

Serving Style: Gongfu 1 person $9, each additional person $6.
The Art of Making Bing Cha

Round Tea Cake or Bing Cha is an old, traditional art form for making tea in southern Yunnan, China. It is representative of the old ‘Silk Road’ trading days, when the compressed shape of the tea leaves provided convenience in the transport of tea.

Bing Cha Selections

2005 Shou Pu, 100% Organic Bing Cha
Origin: Central Yunnan
An excellent Wo Dui cooked style pu-er Bing Cha from southern Yunnan. Wo means wet and Dui translates as stacked or piled in layers. In this style, there is a unique technique used to ferment the leaf and enhance the mellowing of the pu-er tea.


Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

2005 Yunnan Jin, 100% Organic Bing Cha
Origin: Central Yunnan, Plucking Season: Summer
Made with only high quality leaf tips. The golden color emerges only with skillful withering and processing of the leaves and is in limited availability. Only a handful of organic tea gardens in Yunnan contain these varietals.

Flavor Profile: Buttery infusion with hints of sweet rice, roasted potatoes and Chinese plums.

Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

2006 Jing Silver, 100% Organic Bing Cha
Origin: Southern Yunnan, Plucking Season: Autumn
Made from the newly sprouted leaf tips only. The Jing Silver is prized as it requires leaves from several tea plants to make one Bing Cha. In addition, many of the tea plants are several hundred years old. The leaves are sun-withered and dried to make Mao Cha (raw tea). The dried leaves are then lightly steamed, put into cloth bags and placed under a stone mold. The tea makers apply pressure and form the leaves into the characteristic Bing Cha cake.

Flavor Profile: Light, clear flavor with chestnut aroma.

Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

2006 Tender Leaf, 100% Organic Bing Cha
Origin: Southern Yunnan, Plucking Season: Autumn
Made at an organic tea garden, using only the tender leaf tips. This Bing Cha is well-suited to aging and if stored well, will get smoother over time.

Flavor Profile: Bitter-sweet with hints of smokiness. Slightly sharp texture with a pleasant aftertaste.

Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

2005 Dian Hong, 100% Organic Bing Cha
Origin: Central Yunnan, Plucking Season: Summer
A beautiful black tea Bing Cha from central Yunnan province, China. During the third century BC the central area of Yunnan (around present day Kunming) was known as Dian. As a result, the term Dian Hong (Dian Red) is often used to delineate Yunnan black teas.

Flavor Profile: A sweet, earthy, smooth brew with a gentle fragrance.

Serving Style: Gaiwan 1 person $5 - Gaiwan Ceremony 1 person $7, each additional person $5.

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Herbal Infusions

Cranberry Orange, Caffeine Free
An uplifting caffeine free blend of fruit and flowers that includes dried, lightly sweetened cranberries, hibiscus flower petals, chamomile flowers, orange peel and natural orange essence.

**Flavor Profile:** Sweet, fruity, slightly tart taste. Vibrant, bright pink-rose color brew.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Hibiscus, 100% Organic, Caffeine Free
Comprising a large genus of about 200-220 species of flowering plants in the family Malvaceae, hibiscus is native to temperate, subtropical and tropical regions throughout the world.

**Flavor Profile:** Strong, sweet and slightly tart tea. Ideal as an iced tea.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Peppermint, 100% Organic, Caffeine Free
Peppermint (Mentha piperita), a member of the mint family, is well known as a flavoring and as a therapeutic agent. Peppermint, renowned digestive, is good for raising one’s internal heat and inducing perspiration, although its strength is soon exhausted. It also helps in overcoming slight colds.

**Flavor Profile:** Intense, peppery, menthol aroma with a bright, herbaceous flavor.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Licorice, 100% Organic, Caffeine Free
Licorice, known as Malathi in Sanskrit and Gancao in Chinese, is a shrubby, woody-rooted plant with feathery leaves and light blue-violet flowers. It grows in the wild in many Middle Eastern, European, and West Asian countries.

**Flavor Profile:** The aroma and flavor are sweet and comforting, strongly reminiscent of anise or fennel, but considerably stronger.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Ginkgo, 100% Organic, Caffeine Free
Ginkgo biloba is the world’s oldest living tree species, and is indigenous to China, Japan and Korea. The trees are deciduous with a lifespan as long as 1000 years. For thousands of years Chinese herbalists have recommended ginkgo for relief of asthma, coughs and allergies.

**Flavor Profile:** Very soothing tea with a sweet aftertaste.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Tea Flowers, 100% Organic, Low Caffeine
These 100% organic tea flowers are from the southern Yunnan province of China and are harvested from old growth tea trees indigenous to the area. The native peoples of this region are among the few tea growing cultures with a history of tea flower harvesting.

**Flavor Profile:** Though not as floral as jasmine or rose, tea flowers have a delicate pollenal aroma with hints of hibiscus and honeydew melon and a sweet, smooth taste.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

Eight Treasures, 100% Organic, Low Caffeine
Eight Treasures Tea (Ba Bao Cha) has a long history as an elixir and as a delicious beverage of flowers, fruit and medicinal herbs from China. Although it is very popular in teahouses all over China, the teahouses in Sichuan province are specially known for this blend of chrysanthemums, green tea, jujube, Chinese wolfberry fruit, longan fruit, raisins, tremella (a type of mushroom) and rock sugar.

**Flavor Profile:** Very soothing tea with a sweet aftertaste.

**Serving Style:** Individual Serving $4 - Gaiwan Ceremony 1 person $6, each additional person $4.

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**Light Meals**

**蒸餃**  Chinese Steamed Dumplings  
Vegetable dumplings seasoned with ginger and fermented black bean sauce. $6

**蘿蔔糕**  Lo Bo Gao (Turnip Cakes)  
A favorite New Year's Festival dish, turnip cakes are like a Chinese polenta made from daikon and rice flour, and garnished with black mushrooms, salted cabbage and green onions. Served with special basil and sesame sauce. $7

**菜包**  Steamed Buns (Chinese Bao-zi)  
Filled with seasonal vegetables. Served with cucumber salad and special sauce. $5

**樂道米粉**  Taoist Delight Noodles  
Chinese rice noodles, with longevity mushroom and garlic sauce, roasted sesame, ginger carrot, and soybean toppings.  
Served with firebird (free range smoked turkey). $9  
Served with seasoned tofu. $7

**Side Dishes**

**茶葉蛋**  Marbled Tea Egg  
Steeped in an aromatic jus of soy sauce, star anise, and pine smoked tea. When we are cooking, the aroma fills the whole teahouse. In China and Taiwan, concessions on every street corner offer this savory snack. $3

**豆腐**  Baked Tofu  
A favorite side dish in teahouses and noodle shops.  
Served steamed with a choice of spicy or teriyaki seasoning. $4

**毛豆**  Mao Do  
Also known as edamame, soybeans in-the-shell are served in Asian teahouses and pubs as the perfect accompaniment to any beverage. Served with a touch of garlic, ginger and five spices. $5

**辣脆筍**  Pickled Bamboo Shoots  
Crispy shoots of tropical bamboo, with sweetness and spice. Bamboo is a favorite Chinese symbol of longevity and friendship. Served chilled. $4

**涼拌蘿蔔**  Chinese Daikon Salad  
Daikon is said to cleanse the blood, promote circulation, treat colds, and act as an anti-carcinogenic. Made with fresh Daikon radish and served chilled with teahouse vinaigrette. $4


**Sweet**

**月餅** Mooncakes
Pastry crust filled with mildly sweet bean paste. A popular dessert during the Chinese Moon Festival, also used at wedding announcements. We offer our mooncakes with a variety of fillings.

<table>
<thead>
<tr>
<th>Fillings</th>
<th>Price</th>
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<tbody>
<tr>
<td>芋泥</td>
<td>$6</td>
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<td>紅豆</td>
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<td>紅豆</td>
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<tr>
<td>藜蓉</td>
<td>$6</td>
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**盲公餅** Mang Gong
Famous and legendary *blindman* cookies from Guangdong province. Made with rice and mung bean flour, sesame and peanuts. *Gluten free.* $2

**杏仁餅** Almond Cookies $3

**椰子塔** Coconut Tarts
A coconut macaroon filling inside a buttery pie shell. $3

**胡桃餅乾** Pecan Cookies $3

**荔枝** Lychee
Lychee is a popular juicy fruit in China. Very fragrant and sweet. This snack complements the stronger, darker teas quite well. $3

**芒果乾** Candied Mango Slices
Symbols of growth and good health. When topped with shredded coconut, they are also symbols of togetherness in the New Year. $4

**五福臨門** Five Treasures Come Knocking
A dish of seasonal treats representing the five blessings of the New Year: health, wealth, longevity, virtue, and happiness. Often including: chestnuts, kumquats, candied lotus seeds, and winter melon. $6

**百米** Puffed Rice Bar
Chinese version of the perennial kids’ favorite, the rice crispy bar. $3

**Savory**

**花生** Peanuts
Spicy or roasted. $2

**蠶豆酥** Horsebeans
Lightly roasted fava beans. $2

**陳皮梅** Pressed Plums
Dried plums with orange peel and licorice. A comfort to sore throats. $2

**瓜子** Watermelon Seeds
Flavored with cinnamon and anise. $2

**綠茶南瓜子** Green Tea Pumpkin Seeds
Roasted, and dusted with green tea powder, the seeds may be cracked like sunflower seeds or eaten whole. $2

**巧果** Sesame Chips
Lightly sweetened, with a sprinkling of black sesame seeds. $1
Cold Drinks, Sake & Wine

**Cold Drinks**

Mango Nectar $3  
Sweet Winter Melon $3  
Honey Grass Jelly $3  
Soy Milk $3  
Guava Juice $3

*A selection of Iced Teas is available in summertime. Please ask your server about the choices of the day.*

**Sake - Rice Wine**

Plum Sake  
Rich, ripe plum married to a traditional rice brew. $5  

Asian Pear Sake  
Handcrafted sake with fruity aroma of Asian pears. Soft texture. $5  

Unfiltered ‘Pearl’ Sake  
A smooth, creamy, unfiltered sake made in the traditional style. Notes of vanilla and pineapple with banana, coconut and anise. $5  

Dry ‘Silver’ Sake  
Aromatic, crisp and dry, mineral and steel notes with hints of green apples and pears. $5  

Tao Green Tea Sake  
A teahouse special. Unfiltered sake blended with traditional powdered green tea. Made to order. $8  

Amber Blend Rice Wine  
Strong, traditional style yellow wine from Shaoxing. Named in honor of Zao Jun, the Chinese kitchen God. $3

**Wine**

Erath Heart Pinot Noir - *Served Indoors Only*  
A full-bodied Pinot Noir from Erath Vineyards, Willamette valley, Oregon. Bright, fresh fruit aromas of cherry, raspberry and blueberry fill the glass. $8  

Rex Hill Chardonnay  
Cool climate Oregon Chardonnay. Aroma of papaya, guava, Asian pear and earthy nuts. $8  

A to Z Pinot Gris  
Oregon, Willamette Valley Pinot Gris. Aromas of ripe citrus fruit, kiwi, lychee & honeysuckle. Pure and bright with mineral notes. $7

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