



Next to water, tea is the most-consumed beverage in the world. It has been drunk since the Bronze Age & is enjoyed by people from all corners of the world. Tea comes from the *Camellia Sinensis* plant which is originally native to southwest China. Throughout the centuries peoples have taken saplings of the plant to Japan, Korea, India, Taiwan, Indonesia, and beyond for their own respective cultivations.

There are six types of tea:



What makes the leaves of the *Camellia* plant one of these six types is based on the processing of the leaves, which types of leaves (buds vs mature), and other steps which tea masters have honed for centuries.

The *Camellia* plant has two varieties, *Camellia Sinensis Sinensis* ("The China Bush") from which the majority of green, white, yellow, oolong, and Pu-er teas originate. *Camellia Sinensis Assamica*, ("The Assam Bush"), which is originally native to India, is where the majority of black teas originate.

Tisanes, colloquially known as Herbals, is any other plant, herb, root et al that is infused in hot water. These do not come from the *Camellia Sinensis* plant, though people will commonly call them teas (e.g. Peppermint tea). The large majority of tisanes are non-caffeinated.

Here at Gruene Tea Haus, we strive to offer high-quality loose-leaf tea in a relaxing, ambient atmosphere. We currently offer 40+ teas & tisanes and will expand in the near future to include more. Please give us your feedback, by filling out a comment form at the register, online, or tell us personally. Also follow us on Instagram and Facebook, and subscribe to our Youtube channel which strives to educate people on the history, intricacies, and beauty of loose-leaf teas & tisanes.

Sincerely,

Albert & Casey Luna

Japanese Green Tea (0% Oxidized)

Japanese green tea is the lightest, freshest, most “oceanic” tasting of all teas. The leaves are picked and immediately “kill greened” by steaming to prevent the oxidation (break down) of the leaves. They are then rolled and dried. Japanese green teas have the highest level of anti-oxidants. Matcha, a type of Japanese Green Tea, is the only tea where the entire leaf is ground up and consumed. If infused at too high of a temperature, green tea will become bitter to the taste.

Shizuoka Sencha*

A staple of Japanese culture, our Sencha hails from the historic *Shizuoka* prefecture renown for cultivating this acclaimed tea. Sencha leaves are plucked & rolled into a fine needle-like appearance.

Taste Profile: Rich, sweet, and full of umami character. Refreshing and oceanic.

Gyokuro*

The highest level Japanese green tea, Gyokuro comes from the tea plant being shaded for 2 weeks to increase its caffeine, sweetness, and fluorescent liquor. Only the young buds are used for this tea, which makes it the most premium.

Taste Profile: Intensely fresh & refreshing.

Note: Gyokuro has a higher caffeine level than other teas.

Matcha*

Matcha, aka Liquid Jade, is the most unique form of tea as one drinks the entire leaf after being ground into powder. Our Matcha hails from Uji, Japan one of the most famous tea growing regions of Japan. Like Gyokuro, the tea plant is shaded for weeks to promote full flavor. Matcha is most famous for the Chanoyu, the Japanese Tea Ceremony. We sell Matcha either Ceremonial Matcha (Matcha with Water) or a Hot Matcha Latte. Also, we have Matcha-infused brownies.

Taste Profile: Creamy, sweet, and oceanic.

Note: Matcha has a higher caffeine level than other teas.

Genmaicha*

Genmaicha, aka Brown Rice Tea, is a traditional favorite. It combines Sencha tea leaves with toasted rice. The toasted, nutty flavor of the rice balances the fresh, grassy flavor of the Sencha, making this tea very easy on the palate. It also boasts little caffeine given that 50% of the blend is rice. It is the perfect tea for those “getting their feet wet” into tea appreciation.

Taste Profile: Sweet brown rice aroma with bright, grassy edge.

Hojicha*

As opposed to the other Japanese green teas which are steamed to lock in the flavors, Hojicha is roasted, resulting in a very low caffeine level and a coffee-esque taste. An ideal evening-time and/or after-meal beverage. Commonly made in latte form.

Taste Profile: Smooth, toasty flavor & slightly smoky aroma

If you like teas with a taste that mimics black coffee, this is a good tea to try. Pu-ers also have a stronger coffee-like flavor.

Chinese Green Tea (0% Oxidized)

Chinese green tea offers a different taste profile than its Japanese counterpart. The leaves are picked and immediately “kill greened” by pan frying in a wok to prevent the oxidation (break down) of the leaves. They are then rolled and dried. Whereas Japanese greens are more vegetal and oceanic in taste, Chinese tend to be more buttery and roasted in flavor complexion, akin to roasted chestnuts. If infused at too high of a temperature, green tea will become bitter to the taste.

Gunpowder*

One of the most famous green teas, “Gunpowder” gets its name from the British who commented that the rolled-up leaves looked like musket balls. Originating from Pinshui in Zhejiang province, our Gunpowder has a great warm roasted flavor. Watch the leaves unfurl as it is steeped. In Morocco and Russia, Gunpowder is commonly blended with sugar and peppermint.

Taste Profile: Classic, green roasted flavor.

Moroccan Mint*

One of the most popular teas in the world, Moroccan Mint incorporates Gunpowder green tea with loose-leaf peppermint. Commonly consumed in *istikan* cups (similar to the Turkish cups on the wall), this beverage is most commonly consumed with sugar, hot or cold.

Taste Profile: Vegetal, roasted green tea with fragrant, cooling peppermint.

If you love mint, check out our peppermint in the Tisane section.

We sell cold-brewed, bottled Moroccan Mint as well.

Jasmine*

One of the most iconic teas of the world, Jasmine Green tea is an amazing blend of floral notes with the sublime sweetness of green tea. Jasmine blooms are laid next to the top buds of the harvested tea leaves to naturally infuse its scent onto the leaves.

Taste Profile: Strong green tea with a sweet floral aroma

Check out our Jasmine Green Blooming Tea!

Jasmine Pearls

Jasmine Pearls boast the beautiful taste and aroma of jasmine with the artisanal, handcrafted rolling of the leaves into beautiful “pearls.” The infusion of jasmine blooms with the tea leaves occurs at least 5 times to guarantee optimal blending.

Taste Profile: Strong green tea with a sweet floral aroma

If you enjoy floral teas, we recommend the Magnolia Oolong & Marigold Blooming Tea

Dragonwell “Longjing”*

Perhaps the most-high end of Chinese green teas, Dragonwell hails from the famed West Lake area in Hangzhou, China and is considered one of the 10 historic teas of ancient China. The manner in which the tea leaves are heated in small woks gives the leaves their characteristic flat shape & shiny, green appearance.

Taste Profile: Rich, toasty aroma reminiscent of roasted chestnuts mixed with vegetal notes of green pepper.

Ginger Green*

A combination of classic Gunpowder green tea with organic ginger pieces brings a powerful kick to this custom Gruene Tea Haus blend. Ginger offers a myriad of health benefits including improved circulation, antimicrobial resistance, digestive support, and much more.

Taste Profile: Sweet, green tea taste augmented by the pungent aroma of ginger.

If you enjoy ginger, we recommend our Ginger Pu-er & our Hibiscus Ginger

“Earl Grey” Green*

A spin on the classic black tea “Earl Grey,” this blend naturally infuses seminal Gunpowder green tea with high-quality bergamot essential oil distilled near Bergamo, Italy.

Taste Profile: Light green tea with a subtle, citrusy note.

If you love bergamot, check out our classic “Blue Flower Earl Grey” in the black tea section.

White Tea (5% Oxidized)

The most pristine form of the tea plant, white tea has the simplest processing. The leaves are plucked and laid out to dry, both indoors and outdoors for days, and later dried and sorted. Due to the solar drying, slight oxidation occurs. White tea is known to be delicate and for many novices, might not have much a taste. Consistent drinking of this class of tea will open up its taste subtleness to notes of fruit and, unlike green teas, lacks any bitterness.

Jasmine Silver Needle *

Grown in the famed Fujian Province of China, silver needle is the pre-eminent white tea. Only the newly-sprouted buds of the first harvest are used. White tea derives its name from the soft, silvery-white down that appears on the buds and adds a creamy texture to the infusion. These white tea buds are naturally infused with jasmine flowers to bring a great floral taste to this premium tea.

Taste Profile: Delicate, wild honey and honeysuckle sweetness with jasmine flower notes.

Note: Silver Needle has a higher caffeine level than most teas.

If you like jasmine, check out our jasmine green teas and blooming tea.

White Peony “Bai Mudan”*

Grown also in the famed Fujian Province of China, White Peony (aka Bai Mudan) is one of the most beloved white teas in the world. It uses one bud and two young leaves, and unlike silver needle, which only uses the leaves, White Peony boasts the leaves but also the branches & twigs. This addition makes this tea less caffeinated and changes its flavor profile.

Taste Profile: Delicate, herbaceous aroma with a smooth, sweet, & nutty flavor.

Yellow Tea “Huang Cha” (5-10% Oxidized)

Yellow tea is the rarest class of tea to find in the West, mostly due to consumer ignorance of its wonderful taste. It is identical in processing to green tea, but with an added step of the *yellowing* or *sweltering* of the tea leaves. In this step the leaves are wrapped in cloth and undergo a period of slow oxidation and moisture absorption. This creates a yellowish hue to the tea and removes the occasional description of green tea as being too grassy or oceanic.

Yangtze Yellow*

Our Yellow tea originates from the Fujian province in China. As described above, this tea offers a smoother, more mellow, sweet taste akin to green tea but without the bitterness. Yellow tea is perfect for those who enjoy green tea but want to try something a little different in taste and appearance.

Taste Profile: Sweet, mellow taste.

Oolong Tea (15-60% Oxidized)

The oldest, most-complex in taste and craftsmanship, Oolong teas offer the greatest range in taste. The tea leaves for oolong are plucked and bruised by rolling them in bamboo baskets and later wrapping them in cloth and binding them tightly into ball shape. Depending how long they are bruised determines the oxidation, and thus the taste of the oolong. Chinese & Taiwanese tea masters must know exactly how long to do this for their custom cultivar. Since oolongs use older, more mature leaves, they are able to be rolled into beautiful balls and corkscrews. When steeping at home, be sure to look at the wet tea leaves naturally unfurl.

Magnolia Oolong 15% Oxidized

Hailing from famous tea-producing Fujian province in China, Magnolia Oolong is one of the lightest and most floral teas we offer. Akin to Jasmine Green, the tea leaves are laid next to blooming magnolia flowers to infuse this sweet, wonderful scent into them.

Taste Profile: Light-bodied, sweet floral scent.

Frozen Summit "Dong Ding" 30% Oxidized

One of the most famous oolongs in the world, Frozen Summit (aka *Dong Ding* or *Tung Ting*) is grown in high elevation in Taiwan thus giving it its name. It's highly regarded for its complex flavors, floral aroma, and smooth texture.

Taste Profile: Complex flavor profile with notes of orchid, honey, roasted nuts, and sometimes hints of fruitiness.

Oriental Beauty 60% Oxidized

Perhaps the most unique tea in the world, Oriental Beauty (aka *Bai Hao*) is grown in the highlands of Taiwan. In the summer, the tea *jassid* insect feeds on the leaves. The insect's bites stimulate the tea plant to produce compounds that contribute to the world-renowned flavor of this oolong. As a defense mechanism to the *jassid*, the tea leaves begin to oxidize while still connected to the tea plant resulting in a white appearance on its tips.

Taste Profile: Notes of muscatel (grape), ripe fruit and honey.

If you like muscatel notes in your tea, check out our 2nd Flush Darjeeling in the black tea section.

Black Dragon 60% Oxidized

The most famous oolong in the world, Black Dragon is more commonly known as Iron Goddess of Mercy (*Tieguanyin*) tea. This tea originates in Anxi County in Fujian Province in China this tea is named after the goddess attributed to giving it to humans centuries ago.

According to legend, a poor farmer discovered a neglected temple to the Goddess of Mercy (Guanyin) with an iron statue inside. The farmer cleaned and tended to the temple, and as a reward, the Goddess appeared to him in a dream, revealing a treasure hidden behind the temple. The treasure turned out to be a tea plant, from which the *Tieguanyin* tea was produced.

Taste Profile: Roasted, sweet taste with hints of caramel and milk chocolate.

Black Tea (100% Oxidized)

Approximately 80% of tea exported to the world is Black tea for two reasons: 1) iced tea comes from Black tea and 2) British cultivation of the *Assamica* variety which grew naturally in India pushed the demand for this class of tea. Black tea is 100% oxidized meaning that it has been completely processed, resulting in a full-bodied, robust taste. As a result, milk and/or sweetener such as Manuka honey or cane sugar complement this class of tea well. (Incidentally, Black tea is called *Red Tea* in China due to the color of its liquor.)

Blue Flower Earl Grey*

One of the most popular teas at Gruene Tea Haus, our Earl Grey uses a rich Malty Assam as its Black tea base and infuses it with steam-distilled organic bergamot citrus oil from India make this classic English tea. We add Cornflower, a small flowering plant native to Europe & North America, to bring an added color dimension. Commonly consumed with milk & sweetener.

Taste Profile: Rich black tea with bright citrus notes.

If you like citrus bergamot, try out Earl Grey Green.

Mumbai Masala Chai*

Another popular tea, our *Mumbai Masala Chai* boasts the standard spices that go into a Masala (or spiced) Chai: cinnamon, cardamom cloves, and ginger. An absolute delight, for it is spicy, bold and sweet all in the same cup. Commonly consumed with milk & sweetener.

Taste Profile: Rich, malty, and spicy.

If you like the classic “chai” ingredients, check out our Thai Chai as well as our non-caffeinated Red Bush Chai (made with rooibos).

Turmeric Thai Chai*

For lovers of classic “chai,” this is a must-taste tea! Our Thai Chai features the classic Indian Masala Chai ingredients (like cinnamon, ginger, cardamom, and cloves) but also adds spices seen in Thailand (star anise, lemongrass, and of course turmeric). This tea is the base for the very popular “Thai Iced Tea.” Commonly consumed with milk & sweetener.

Taste Profile: Rich, malty, and spicy.

If you like the classic “chai” ingredients, check out our Mumbai Masala Chai as well as our non-caffeinated Red Bush Chai (made with rooibos).

1st Flush Darjeeling*

Darjeeling teas are called “the champagne of tea” for a reason. This cultivar is unique to Indian black teas in that it comes from the *Sinensis* bush & not the *Assamica*. Darjeelings are grown in the Himalayan slopes of the region of Darjeeling from which it derives its name. Due to its particular terroir, Darjeeling is a light black tea, commonly drunk plain or with sugar (no milk). 1st and 2nd Flushes are the most prized as they are the first harvests of the year and use only the buds.

Taste Profile: Light brew, slightly dry and crisp with a distinct floral flavor.

2nd Flush Darjeeling*

2nd Flush Darjeeling is one of the most popular teas in the world due to its strong muscatel (grape) and honey flavors.

Taste Profile: Light brew, slightly dry and crisp with a distinct grape & honey flavor.

If you like 2nd Flush, try out our Oriental Beauty Oolong which has similar taste notes.

Dark Chocolate Peppermint Black*

Our custom blend, this tea is a “dessert tea” ideal to consume with one of our homemade tea-infused baked goods. We use a Malty Assam black tea as the backbone and add in generous portions of 100% cacao nibs & peppermint. Best consumed with milk and sweetener.

Taste Profile: Rich, full-bodied taste with subtle notes of dark chocolate & mint.

Rose Petal Black*

Another custom blend, we use the famous pine-smoked Chinese black tea, *Lapsong Souchong*, with full-bloom rose petals to bring a great floral note to this tea. We add lavender to bring more color and a subtle relaxing aroma. Best consumed with milk and sweetener.

Taste Profile: Pine Smoked, robust tea with notes of rose.

Dark Tea

Dark teas are the most robust, strongest of the six classes of tea. The most famous subcategory of Dark Teas is Pu-er, named for the city in southern China. Dark teas are unique in that they are the only truly fermented tea, caused by the heaping of wet rags onto the processed tea leaves to promote growth of healthy fungus. This causes a Raw Pu-er, which has a strong green tea taste, and later through natural time or acceleration turns into Ripe Pu-er. The latter is the more popular form of this dark tea. Pu-er is great for digestive health as it is probiotic in nature. Pu-er is also famous for the centuries-old tradition of molding the leaves into tea cakes, bricks and bird's nests (*tuo cha*). All of our Pu-ers are Ripe.

Golden Pu-er*

This traditional ripe Pu-er is an amazing robust, earthy brew.

Taste Profile: Earthy taste with hints of caramel & chocolate.

If you like a dark coffee taste, also check out our Black Dragon Oolong or Hojicha Green Tea.

Ginger Pu-er*

This is traditional ripe Pu-er with a heaping amount of ginger pieces.

Taste Profile: The deep, earthy, dark flavor and aroma of Pu-Er tea blended with warming, spicy, dried ginger root.

If you like ginger, check out our Hibiscus Ginger and Ginger Green Tea.

Peppermint Ginger Pu-er*

Our *Digestive Diva* custom blend, this tea is perfect for those suffering from indigestion, bloating, heartburn, & other digestive maladies. It is a great intro to Pu-er for the curious as it contains two beloved complementary ingredients, both famous for their digestive curative properties. Also, the refreshing peppermint balances out the tanginess of the ginger.

Taste Profile: Earthy, dark flavor with notes of refreshing menthol & tanginess.

If you like peppermint, check out our organic peppermint and our Moroccan Mint Green tea.

Pu-er TuoCha*

A throwback to the way Pu-er was consumed for centuries, the Pu-er leaves are compressed into the shape of a bird's nest, or *tuo*. Transporting loose-leaf tea by camel was arduous due to spillage so tea since ancient times were compressed into various shapes, most famously cakes and bricks. If you like true "earth" taste, the tuoCha offer a stronger version of that compared to Golden Pu-er. Plus you get to see the "bird's nest" leaves open up & separate in your glass teapot.

Taste Profile: A dark, earthy, moss taste with hints of caramel & dark chocolate.

Blooming Tea

Blooming teas, otherwise known as presentation teas, are a sublime way to enjoy your tea. These “balls” are hand-woven and intricately-laced so the linen stitch breaks open when dropped into hot water. The base of these “balls” are a Camellia Sinensis class of tea with a top featuring a blooming flower. These teas may be re-steeped several times in a drinking session and may be featured throughout the house in a glass vase for days. A feast for all the senses!

Jasmine Green Blooming Tea

The classic combo of green tea with jasmine flower, this tea ball unfurls and displays fine green tea with a “tower” of delicate white jasmine and lily flowers. Its flavor is fresh green tea, and fragrant perfumy jasmine. This is truly a unique way to invite a moment of calm to your day, a one-of-a-kind experience, and makes the absolute perfect gift.

Taste Profile: Fresh green tea blended with the floral beauty of jasmine and lily.

If you like jasmine, check out our Jasmine green, Jasmine pearl green, or Silver Needle white teas.

Marigold Blooming Black Tea

This beautiful blossom unfurls and displays a fine black tea adorned with a mini tower of bright marigold, jasmine & amaranth blooms. Its flavor is sweet and peachy, with delicate honey and black tea.

Taste Profile: Bold black tea balanced with notes of honey & peach.

Tisanes

A tisane (more commonly called an herbal) is anything that is infused in hot water that does not originate from the *Camellia Sinensis* plant. Aside from *yerba mate*, tisanes are non-caffeinated.

Chamomile Lavender*

The perfect blend for relaxation and nighttime bliss, we blend Egyptian chamomile with organic lavender pieces.

Taste Profile: A mixture of aromas – camphoric, sweet, and rich, with an herbaceous, floral heart and a soft balsamic, woody undertone.

If you like lavender, check out our Rose Black Tea with lavender.

Peppermint*

One of the most popular tisanes on the planet, we chose peppermint over spearmint to its stronger, fresh menthol taste.

Taste Profile: Cool, crisp, and refreshing infusion with a spicy menthol aroma.

If you enjoy Peppermint, check out our Peppermint Ginger Pu-er.

Hibiscus Ginger*

A mainstay of Latin America, hibiscus (or Jamaica) blooms offer a robust, tart taste & a beautiful luscious liquor. We add ginger to complement the tartness with a warm, uplifting note. Amazing both hot and iced. Check out our cold-brewed Hibiscus Ginger.

Taste Profile: Sweet and tart with a warm, spicy aftertaste.

If you like ginger, check our Ginger Green & Ginger Pu-er Teas.

Licorice Root*

One of the most misunderstood tisanes, Licorice root has been chewed by humans for millennia to bring a subtle sweetness to their palate. Apothecarists used this infusion to help those suffering from sore throats as it has a warm, somewhat viscous consistency to it. Later drug store pharmacists and confectioners added it to their wares. Today's licorice candy largely does not use licorice root anymore, but the tisane of it is wonderful!

Taste Profile: Intense, earthy sweetness with an aroma of fennel and anise.

Rooibos*

Rooibos (pronounced “roy-bosh”) is commonly called Red Tea or Red Bush Tea. Due to its colored name, many believe this drink comes from the *Camellia Sinensis* plant but it actually comes from a shrub which grows in southern Africa. Rooibos is commonly used in dessert teas as it offers a smooth vanilla taste.

Taste Profile: Full-bodied and fruity, with an earthy flavor and aroma of vanilla.

Red Bush Chai (Rooibos)*

For those of you who love the taste of the classic Indian “Masala” chai, but don’t want any caffeine, this blend is for you. Its base is rooibos and we add cinnamon chips, ginger root and cardamom.

Taste Profile: Vanilla-tinged “masala” chai taste.

If you like classic “chai,” check out our Mumbai Masala Chai.

Berry Rose Bouquet (Rooibos)*

This rooibos-based tisane is an absolute summer delight. We add rosehips, rose petals, lavender, and blueberry to it to make a wonderful, fresh, floral infusion. Great both hot and cold-brewed.

Taste Profile: Fruity and floral tinge to a strong vanilla note.

Shanti Tulsi Ayurvedic*

In India, Holy Basil (aka Tulsi) is a mainstay in ayurvedic traditional Indian medicine. Shanti is an amazing tisane with Tulsi as its base mixed with peppermint, fennel seeds, dried orange peels and spearmint. Shanti is ideal when you have nasal congestion and respiratory problems.

Taste Profile: Strong menthol taste mixed with smooth refreshing notes of orange & mint.

Lemon Ginger*

One of the most refreshing beverages on the planet, our custom lemon ginger blend is the perfect way to start the morning or end the evening as this blend is ideal for detoxifying the liver. Ginger provides a warming sensation and has been traditionally used to alleviate nausea, aid digestion, and reduce inflammation, among other health benefits. Lemon adds a bright, citrusy flavor to the blend. Great drink when you have congestion.

Taste Profile: Warm, soothing, slightly strong body with citrusy notes.

If you love Ginger, try our Hibiscus Ginger, Ginger Pu-er, or Green Tea Ginger.

Tea-Infused Baked Goods

Earl Grey White Chocolate Chip Cookies

Indulge in the delightful harmony of classic Earl Grey tea and creamy white chocolate with our Earl Grey White Chocolate Chip Cookies. These delectable treats blend the floral and citrusy notes of Earl Grey tea into a buttery cookie dough, studded generously with smooth white chocolate chips. Each bite is a perfect balance of sophisticated tea flavors and rich sweetness, making these cookies a unique and irresistible indulgence for any tea and dessert lover.

Chai Latte Muffin

Savor the comforting warmth of a chai latte in every bite with our Chai Latte Muffin. Infused with aromatic spices like cinnamon, cardamom, and ginger, these muffins capture the cozy essence of a traditional chai latte. Each moist and tender bite reveals a harmonious blend of chai flavors. Perfectly paired with a cup of tea or coffee, these muffins offer a delightful twist on a beloved beverage, making them a delightful treat for any time of day.

Matcha Chocolate Chip Brownies

Elevate your dessert experience with our Matcha Chocolate Chip Brownies, where the rich, earthy notes of matcha green tea meet the indulgent sweetness of chocolate chips. Each fudgy, decadent brownie is infused with the vibrant flavor of premium matcha, creating a harmonious balance of bitter and sweet. The velvety texture melts in your mouth, while the bursts of chocolate chips add a delightful contrast of creamy richness. Whether enjoyed as a solo treat or paired with a cup of tea or coffee, these brownies offer a sophisticated twist on a classic favorite, making them a must-try for any chocolate and tea enthusiast.

Pricing

IN HOUSE TEA

Any Tea in a Large Teapot (40oz)
\$7.99

Any Tea in a Small Teapot (20oz)
\$4.99

Gongfu Style with Tea Pet
\$9.99

Ceremonial Matcha
\$3.49

BAKED GOODS

Matcha Chocolate Chip Brownie
\$4.99

Chai Latte Muffin
\$4.49

Earl Grey White Chocolate Chip Cookie
\$2.49

ACCESSORIES

Snap Ball Infuser
\$4.99

Tea Infuser Ball
\$5.99

Tea Basket and Lid Infuser
\$10.99

Gruene Tea Haus Mug
\$17.99

Kyusu
Blue/Brown \$39.99
Red \$50.99
Earthen \$58.99

Glass Teapot
40.3oz \$44.99
20.3oz \$29.99

BAGS OF TEA (Listed Alphabetically)

1st Flush Darjeeling Black*

1oz \$5.49

3oz \$12.99

2nd Flush Darjeeling Black*

1oz \$5.49

3oz \$12.99

Berry Rose Bouquet Rooibos*

(Rooibos, Rosehips, Rose Petals, Lavender, & Blueberry)

1oz \$4.49

3oz \$11.99

Black Dragon "Iron Goddess of Mercy" Oolong

1oz \$4.99

3oz \$12.99

Blue Flower Earl Grey Black*

1oz \$4.49

3oz \$11.99

Chamomile Lavender Tisane*

1oz \$4.99

3oz \$12.99

Dark Chocolate Mint Black*

1oz \$4.99

3oz \$12.99

Dragonwell "Longjing" Green*

1oz \$5.99

3oz \$15.49

Earl Grey Green*

1oz \$4.49

3oz \$11.99

Frozen Summit "Dong Ding" Oolong

1oz \$12.99

Genmaicha Green*

1oz \$4.99

3oz \$12.99

Ginger Pu-er*

1oz \$4.99

3oz \$12.99

Ginger Green*	Moroccan Mint Green* (Gunpowder with Mint)
1oz \$4.49	1oz \$4.49
3oz \$11.99	3oz \$11.99
Ginger Peppermint Pu-er*	Mumbai Masala Chai Black*
1oz \$4.99	1oz \$5.99
Golden Pu-er*	3oz \$13.99
1oz \$4.99	Oriental Beauty Oolong
3oz \$12.99	1oz \$9.99
Gyokuro Green*	3oz \$23.99
1oz \$37.99	Pearl "Gunpowder" Green*
Heavenly Hibiscus Ginger Tisane*	1oz \$3.99
1oz \$4.49	3oz \$10.99
3oz \$11.99	Peppermint Tisane*
Hojicha Green*	1oz \$4.49
1oz \$4.49	3oz \$11.99
3oz \$10.99	Red Bush Chai Rooibos*
Indonesian Cinnamon Tisane*	1oz \$5.99
1oz \$3.99	3oz \$13.99
3oz \$9.99	Rose Petal Black
Jasmine Green*	1oz \$5.49
1oz \$4.49	3oz \$12.99
3oz \$11.99	Shanti Tisane* (Holy Basil "Tulsi" leaves, Fennel Seeds, Dried Orange Peel, and Spearmint)
Jasmine Blooming Green	1oz \$4.49
5ct \$8.99	2oz \$8.49
Jasmine Pearls Green*	Shizuoka Sencha Green*
1oz \$9.99	1oz \$4.49
Jasmine Silver Needle White *	3oz \$11.99
1oz \$8.99	South African Rooibos*
Lemon Ginger Tisane*	1oz \$3.99
1oz \$4.49	3oz \$12.99
3oz \$11.99	Tou-Cha "Bird's Nest" Pu-er*
Lollipop Licorice Tisane*	7ct \$7.99
1oz \$4.99	Turmeric Chai Black*
3oz \$12.99	1oz \$5.99
Magnolia Oolong	3oz \$13.99
1oz \$4.49	White Peony White Tea*
3oz \$11.99	1oz \$7.99
Marigold Blooming Black	3oz \$12.99
5ct \$8.99	Yangtze "Huang Cha" Yellow*
Matcha Green*	1oz \$6.99
1oz \$19.99	3oz \$13.99

* Denotes Organic