

GREEN TEAS

CHINA

BI LUO CHUN / Blue-Green Spirals.....	\$5.50/\$7.25
DRAGONWELL / Long Jing Tiger Spring.....	\$5.50/\$7.25
DIAN LU ESHAN / Tea King.....	\$5.50/\$7.25
DRAGON EYES.....	\$5.50/\$7.25
MENG DING GAN LU.....	\$5.50/\$7.25
GUNPOWDER / Zhu Cha.....	\$4.75
JASMINE MOLLI HUA CHA.....	\$5.50/\$7.25
JASMINE PEARLS.....	\$5.50/\$7.25
OSMANTHUS GREEN.....	\$5.50/\$7.25
BLOOMING TEA FLOWER (Jasmine).....	\$5.50

JAPAN

SENCHA <i>ORGANIC</i>	\$5.50/\$7.25
SENCHA MICHIKO <i>ORGANIC</i>	\$5.50/\$7.25
KABUSECHA <i>ORGANIC</i>	\$5.50/\$7.25
YAMACHA <i>ORGANIC</i>	\$5.50/\$7.25
TAMARYOKUCHA.....	\$5.50/\$7.25
TAMARYOKUCHA SUPREME GRADE.....	\$6.50/\$8.25
GENMAICHA / Toasted Rice <i>ORGANIC</i>	\$5.50/\$7.25
GYOKURO <i>ORGANIC</i>	\$6.50/\$8.25
GYOKURO OBUKUDANI <i>ORGANIC</i>	\$6.50/\$8.25
HOJICHA / Roasted Twig <i>ORGANIC</i>	\$5.50/\$7.25
KUKICHA/ Stem Tea <i>ORGANIC</i>	\$5.50/\$7.25
KAMAIRICHA <i>ORGANIC</i>	\$5.50/\$7.25

MATCHA LATTE.....	\$4.25
MATCHA KYOTO.....	\$5.00
MATCHA USUCHA.....	\$7.00
MATCHA KOICHA.....	\$7.00
MATCHA COMBO w/ Daifuku.....	\$8.00

KOREA

NOK CHA <i>ORGANIC</i>	\$5.50/\$7.25
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VIETNAM

CHE XANH <i>ORGANIC</i>	\$5.50/\$7.25
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WHITE & YELLOW TEAS

CHINA

SILVER NEEDLES <i>M.E.</i>	\$5.50/\$7.25
WHITE PEONY <i>M.E.</i>	\$5.50/\$7.25
MENG DING YELLOW TIPS <i>M.E.</i>	\$5.50/\$7.25
YA BAO <i>WILD ARBOR</i>	\$5.50/\$7.25

OOLONG TEAS

CHINA

BIG RED ROBE / Da Hong Pao <i>M.E.</i>	\$5.50/\$7.25
BLACK DRAGON WULONG <i>M.E.</i>	\$5.50/\$7.25
PHOENIX BIRD Dan Cong	\$5.50/\$7.25
DUCK SHIT Dan Cong	\$5.50/\$7.25
SHUI XIAN / Water Nymph <i>M.E.</i>	\$5.50/\$7.25
ROUGUI / Cinnamon Cultivar <i>ORGANIC</i>	\$5.50/\$7.25
TI KUAN YIN JADE / Unroasted <i>ORGANIC</i>	\$5.50/\$7.25
TI KUAN YIN Roasted <i>ORGANIC</i>	\$5.50/\$7.25

TAIWAN -

BAO ZHONG	\$5.50/\$7.25
BAI HAO / Oriental Beauty.....	\$5.50/\$7.25
TUNG TING / Frozen Summit.....	\$5.50/\$7.25
ALI SHAN/Jin Shuan <i>ORGANIC</i>	\$5.50/\$7.25
SAN LIN XI.....	\$5.50/\$7.25
RED RUBY <i>ORGANIC</i>	\$5.50/\$7.25

BLACK TEAS

CHINA

DIAN HONG /Yunnan Black.....	\$4.75
GOLDEN BUDS / Jin Zhen.....	\$5.50
KEEMUN / Qi Hong Mao Feng.....	\$5.50
JIN JUN MEI	\$5.50
LAPSANG SOUCHONG.....	\$4.75

INDIA

ASSAM BRAHAMAPUTRA (STGFOP*) <i>ORGANIC</i>	\$4.75
DARJEELING 1st FLUSH (SFTGFOP*) <i>ORGANIC</i>	\$5.50
DARJEELING 2nd FLUSH (SFTGFOP*) <i>ORGANIC</i>	\$5.50
DARJEELING HIMALAYA (SFTGFOP*) <i>M.G.</i>	\$4.75
NEPAL ILAM (SFTGFOP*) <i>ORGANIC</i>	\$4.75

AFRICA

KENYAN BLACK (FOP*) <i>M.E.</i>	\$4.75
RWANDAN BLACK (FOP*) <i>ORGANIC</i>	\$4.75

SRI LANKA -

CEYLON ADAM'S PEAK (OP*).....	\$4.75
CEYLON TIGER RIVER (OP*).....	\$4.75

MYANMAR

WILD BLACK TEA <i>M.E.</i>	\$4.75
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KOREA

HADONG HONG CHA <i>ORGANIC</i>	\$5.50
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TURKEY

RIZE CAY <i>served with sugar</i>	\$4.75
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ORGANIC HERBAL TISANES

ALL ARE \$4.25 a pot

CHAMOMILE
GINGER
HIBISCUS
LAVENDER
LEMON BALM
LEMONGRASS
LICORICE
NETTLE
PEPPERMINT
ROOIBOS
CHRYSANTHEMUM
SPEARMINT

ORGANIC HERBALS IN A MUG

TULSI CHAI your choice of milk, organic sugar	\$4.25
SHAK-TEA your choice of milk and honey	\$4.25
GOLDEN TICKET TURMERIC MILK (Nohm Co.) your choice of milk and honey	\$5.00
BLACK SESAME HOJICHA LATTE.....	\$5.00

ORGANIC HERBAL BLENDS

ALL ARE \$4.25 a pot

REMEMBRANCE
VULNERABLI-TEA
LEAF LIFE
CLEAR COMMUNICATION
LULLABY
IMMUNI-TEA

YERBA MATE

BRAZIL

REAL (unsweetened).....	\$5.00
GRANDE (w/ honey).....	\$5.50
AHUMADO (w/honey and Smoky Black Tea).....	\$5.50
YERBA MATE LATTE your choice of milk and honey	\$4.25

AROMATIZED TEAS

EARL GREY.....	\$4.75
LYCHEE BLACK.....	\$4.75
ROSE BLACK.....	\$4.75
VANILLA BLACK.....	\$4.75

PU-ERH TEA
RAW (SHENG)

SA BANG FROM LAOS <i>WILD ARBOR</i>	\$7.25
LAO SHU BING CHA (2011) <i>M.E.</i>	\$7.25
BAI YA BING WHITE (2015) <i>M.E.</i>	\$7.25
MANG FEI SHAN SHENG (late 1990's).....	\$7.25
NANNUOSHAN ANCHENT TREE	\$7.25

RIPE (SHOU)

LOOSE LEAF PU ERH CHA <i>M.E.</i>	\$5.50/\$7.25
MANDARIN PU-ERH <i>M.E.</i>	\$5.50/\$7.25
GINGER PU-ERH <i>M.E.</i>	\$5.50/\$7.25
CHRYSANTHEMUM PU-ERH <i>M.E.</i>	\$5.50/\$7.25
CHA TUO NUGGETS (2012) <i>M.E.</i>	\$7.25
ZHUAN CHA BRICK (2013) <i>M.E.</i>	\$7.25
MENG HAI TUO (2012) <i>M.E.</i>	\$7.25
LOTUS BRICK (2000) <i>M.E.</i>	\$7.25
TENCHONG MOUNTAIN <i>M.E.</i>	\$7.25
LINCANG OLD TREE <i>M.E.</i>	\$7.25
MANG FEI SHAN (late 1990's).....	\$7.25
NANNUO FIRE.....	\$7.25

HOUSE SPECIALTY BLENDS

AUTHENTIC CHAI *with your choice of milk*.....\$4.25

MASALA CHAI–

organic black assam with masala spices your choice of milk and honey\$5.50

ROOIBOS MASALA CHAI–

organic Rooibos with masala spices your choice of milk and honey.....\$5.50

MOROCCAN MINT GREEN TEA TOUAREG

sweetened with organic sugar\$5.50

TASTE OF KASHMIR – green tea, black tea, clove, cinnamon & apple your
choice of milk and honey\$5.50

SWEET SMELL OF JERUSALEM – organic black assam spiced with cinnamon
your choice of milk and honey..\$5.50

MEMORIES OF PRAGUE – organic black assam tea with bittersweet chocolate
your choice of milk and honey..\$5.50

MILK CHOICES

COW, COCONUT OR OATMILK

SWEETNERS

ORGANIC SUGAR, HONEY OR STEVIA

ICED TEAS

CHILLED WULONG.....	\$3.25
STAROBORSHOV.....	\$3.75
MATCHA ON THE ROCKS	\$3.75
KYOTO KINEN (Matcha Latte)	\$4.50
THE FOREST DRAGON.....	\$5.00
(Matcha, Jasmine Tea, Coconut Milk, Fresh Mint, Cardamom & Honey)	
SOUTHERN SWEET TEA.....	\$3.25
ICED CHAI.....	\$4.00
(Black Tea or Rooibos, Masala Spices, Sugar)	
YERBA MATTE LATTE.....	\$3.75
THE NEW MOON.....	\$3.75
(Yerba Mate with fresh orange, fructose)	
TULSI BASIL.....	\$3.50
TULSI CHAI.....	\$3.75
(Tulsi, Cardamom, Organic Sugar, Milk)	
ROOIBOS.....	\$3.50
THE BEES KNEES.....	\$4.00
(Lavender, Mint, Coconut Water, Rose and Honey)	
BUBBLE TEA.....	\$5.00
(Your Choice of Tea and Milk) Sweetened with organic cane sugar	

MATCHA GREEN
BLACK TEA
OOLONG TEA
ROOIBOS
TULSI BASIL
MANGO
PEACH

GREEN TEAS

LÜ CHA

Unoxidized. Chinese greens are gently pan-fried to stop their oxidation process while fresh leaves are quickly steamed in Japan.

CHINESE GREEN TEAS

China is the birthplace of tea cultivation and one of the world's largest tea producers.

A wide variety of teas, many known as the finest in the world, are cultivated and processed in China: unoxidized green teas, semi-oxidized oolongs and white teas, oxidized black teas and fermented pu-er teas, even the rare yellow teas. In China, tea drinking and tea production are woven into innumerable legends and countless traditions. This is why so much of our menu is devoted to China.

REMEMBERING THE TEA KING

In the faraway land of China, the cradle of tea culture, there is a part of Yunnan known as Xishuangbanna [see-shuang-ban-nah] that lies practically on the border with Burma. It is here that the king of tea trees "Cha-Shu Wang" stands at a proud 100 feet in the heart of the jungle.

"Cha-Shu Wang" is an honorable 1,700 years old, and a holy Mecca for "tea pilgrims." An expedition from Dobrá Tea, cutting its way through the jungle, found the site in 1997 to pay homage to the king.

In addition to unforgettable memories, we brought back a unique and delectable green tea from that journey.



DIAN LU ESHAN

Remembering the Tea King

A remarkable, fresh green China tea produced in the famous tea province of Yunnan. No other tea is comparable to this sparkling, pale green infusion which offers unique and inimitable delights of taste and aroma. It is cultivated at high altitude, with long, silver, downy-tipped leaves firmly rolled lengthwise. This tea promotes health, and has a mild, euphoric effect.

🍵 \$7.00 🍵 \$5.00

LONG JING TIGER SPRING

Dragon Well

This legendary and highly sought tea takes its name from the famous “Tiger Spring” and its mystical “Dragon Well,” where pristine waters gush from ancient stone. This quartz-lined spring near the Hangzhou



village and its namesake tea were favorites of Emperor Qianlong, who paid several visits to the area to sip this “royal treasure.” With over 1200 years of history, its cultivation has been perfected by

the people of Zhejiang, and its popularity has never faltered. The robust leaves are flat and golden-green in color, with a lovely shine

that comes from the traditional method of pan-frying the freshly picked buds in large steel woks. This stops the tea from oxidizing, and also contributes to it its nutty, nourishing taste--a taste as sweet and clean as the bright water of the spring. As the savory fragrance rises from the cup, and the undulating pleasure spreads through the mouth, all wishes are granted.

🍵 \$7.25 ☕ \$5.50

BI LUO CHUN [bee-low-chun]

Blue-Green Spirals From Lake Taihu

Joy at Dobrá Tea! This genuine tea original is made exclusively by hand in Dong Shan, on the gently sloping banks of Lake Tai. Our 2006 trip to the Jiangsu province revealed that many of the residents of this area pick and process the tea in their own homes, ensuring that the tea is kept fresh in small, well-tended batches.

Hanging over the tiny-leaved tea plants are fruiting trees: peach, apricot and plum. They bloom as the plants reach their fullness, all in a tumult of wonderful smells reproduced by the sparkling infusion. When gently brewed, the tea blossoms with a ripe, slightly astringent taste, softly herbal and gracefully rich. As the wild spirals of these silvery and dark green leaves unfurl dynamically in the tea pot, a tender ecstasy arises. This tea is not to be missed!



🍵 \$7.25 ☕ \$5.50

PUTUO FO CHA [poo-tuo fo cha]

The Buddha's Tea from the Island of Putuo

One of the five most celebrated teas of China,

Putuo Fo Cha is a light, flowery green tea. A

quiet strength arises out of these tiny,

lustrous leaves, calling to mind the focused aromas of the meditation hall. The two-and-a-half thousand year old tradition of cultivating

gourmet tea on the Putuo island guarantees

that this particular tea, grown in the gardens

of the Buddhist monastery and processed

only by hand, will always be of superior quality. On the island's shore, a

magnificent statue of the Bodhisattva Guan Yin stares out to sea, while

the foamy air and the colors of the sky swirl around her. This tea is

perfect for observing the world with a steady, loving compassion.



☺ \$7.25 ☺ \$5.50

MAO JIAN [mow-gi-an]

5 Mountains and 2 Pools

This distinguished green tea is found in China's Anhui Province, in a region known as "5 Mountains and 2 Pools." We are proud to offer this

special green tea to our customers. Its leaves are small and uniform, distinguished by silvery tips. Both its aroma and flavor are surprisingly

rich for a green tea, almost closer in feel to a blue-green oolong- it's smooth, almost creamy texture woven with its delicious vegetal taste

make it a truly pleasant and beloved tea.

☺ \$7.25 ☺ \$5.50



Traditional Teahouse in Hongzhou, China

TIAN MU LONG ZHU [tian moo long djoo]

Dragon Eyes

(Pearls of the Dragon from the Tian Mu Mountains)

An extra-fine, high quality green tea made from selected fresh tea tips, with a flowery taste, the aroma of a mountain breeze, and above all, a unique appearance. A smooth sweetness covers the mouth and lifts one's mood. The tea is hand-processed by Chinese tea pickers into little balls resembling pearls, which unfold charmingly in the cup after the first infusion.

☺ \$7.25 ☺ \$5.50

ZHU CHA [joo-cha]

Pearl Tea

Known as “pearl” or “bead” tea in China, this classic variety is widely known as “gunpowder” tea in the West. While the Chinese name is a literal translation, its Western moniker came about when early importers of the tea noticed its similarity in appearance to the dark grey pellets used for cannon fire. The tea is distinctively shaped into small, tightly rolled balls with a dark sheen that hints at its volatile quality. Tea-crafters in the Zhejiang province carefully dry the leaves in metal pans that are shaken in circular motions over a fire. The finished product yields the famous smoky flavor and aroma that makes this variety so dangerously delicious. This hearty green is the perfect accompaniment to a meal, as the vigor of its taste is not likely to be defeated.



4.50

BLOOMING TEA FLOWERS

Select Jasmine Green Tea Varieties

A tea novelty of art and beauty.

Hand crafted tea leaves sewn together and wrapped inside oh the beautiful flowers....



\$4.50



GUI HUA CHA [gway-hwa-cha]

Green Tea with Osmanthus Blossoms

A traditional Chinese recipe with tiny osmanthus blossoms. The intoxicating, almost citrus scent from repeated infusions has been an inspiration to Chinese poets over the centuries.

"... how commonplace beside them are plum blossoms and how heavy seem the clusters of the lilac. The intoxicating scent soothes my longing for a faraway land." -- Li Ching Chao



\$5.75



\$4.50

MOLI HUA CHA - JASMINE

Little Bird's Tongue

A superior jasmine tea from Fujian, produced through seven successive cycles of blending in and removing Jasmine flowers. It is especially suitable for drinking with close companions. The small, mossy-green leaves, flecked with white petals, hold a pervasive jasmine aroma, a distinctive lingering taste, and a mildly euphoric effect.



\$5.75



\$4.50

JASMINE PEARLS

Hand rolled pearls of select green tea tips and jasmine flowers yield a bright cup of pleasure for jasmine lovers. The flavor and aroma are classic yet more pronounced, producing a heady bouquet that keeps its liveliness infusion after infusion.



\$7.25



\$5.50

JAPANESE GREEN TEAS

Japanese green teas are processed using a different method than in China. After the leaves have been picked and allowed to wither and curl, they are put through hot steam and only then rolled and dried. This gives them their unique and inimitable properties, including the exquisite aroma and fresh green color of the infusion. We receive them directly from Uji and Ureshino from our humble tea master and friend Mr. Takada



MATCHA GREEN TEA



Matcha green tea is a fine Japanese powdered tea used in traditional tea ceremony and in a variety of casual ways including iced tea, baked goods and even ice cream. It is processed from hand picked, shade grown

Gyokuro tea leaves that are finely ground in stone mills. The preparation of Matcha starts about twenty days before the harvest when tea bushes are shaded. This slows down the tea plants growth and increases chlorophyll and amino acid content as the leaves become a darker shade of green. The flavor of Matcha is rich and is dominated by its amino acid, grassy fresh taste. The finer grades of Matcha have more sweetness in flavor, while standard or course grades have more deep and bitter flavors.

There are typically two varieties of Matcha style teas, Koicha (thick tea) and Ususha (thin tea). Koicha is generally prepared in the winter months, using more tea and less water for a thicker, rich and almost past like infusion. This tea is cultivated from tea plants that are at least thirty years old. Usucha matcha, is the most commonly enjoyed matcha, thin style in the spring and summer months. It is cultivated from younger tea bushes that are no older then thirty years.

Matcha is traditionally prepared using Japanese tea wares and tools all made by hand. The chawan, bowl is a form of the artists expression that sets the mood and . experience of the ceremony and enjoying the frothy magic of Matcha. The chasen is the hand carved whisk made of bamboo that is used to froth or whip the powdered tea, dissolving the infusion and making it become frothy for the drinking experience. The hishaku is the bamboo scoop, or ladle used to carefully select the amount of water used in the chawan to make a fine, concentrated bowl of tea.




ENJOY A BOWL OF ORGANIC MATCHA


- | | | |
|---|----------------------|--------|
| ☉ | Matcha Kyoto | \$5.00 |
| ☉ | Usucha supreme grade | \$7.00 |

A bowl of Matcha Kyoto with a mochi daifuku sweet \$7.25

UJI SENCHA

This type of Japanese green tea is currently the most typical tea on the Japanese market. It requires painstaking processing to obtain dark green, flat leaves of uniform size, with a fresh, grassy aroma and a delicate taste. Sencha grants the tea lover many crisp infusions with a distinctly cleansing feeling and is a good tea for a quiet get-together with close friends.

 7.25

 5.50



YAMACHA [yama-cha]

High Mountain grown Sencha

The latest addition to our Japanese offerings, recently discovered on our Spring tea travels to Japan in May 2009. This high mountain grown sencha tea is cultivated in the region of Hamamatzou. Nearby are waterfalls, hot springs, lush gardens and tea farmers processing tea in the old, traditional way. Yamacha offers a fine, smooth taste with more sparkle to the classic taste of sencha.

 7.25  5.50



KABUSECHA

Covered Tea

[ca-boo-se-cha]

A local delight from the tea town of Uji. This tea is shade grown for no more than 2 weeks, giving it a balance of sweet and richness in the middle of Sencha and Gyokuro style teas. Super Nutricious!

The shading allows the tea plants to boost chlorophyll and enhance a rich, sweet umami taste.



7.25



5.50

ORGANIC GYOKURO UJI [gee-yo-ku-ro]

Jade Dew

An excellent, very distinguished Japanese green tea. Its delicious taste and fresh grassy scent of spring offer a touch of heaven in your cup. This tea is one of the most valued products of the Nippon islands. It is picked by hand in specially shaded fields and guarantees a rare experience, enhanced by an original method of preparation. Dark green, flat, subtle leaves of uniform size give a fresh aroma and a characteristically bold taste. Gyokuro tea is much prized as the “champagne of green teas,” denoting its high value, delicacy, and renown. It is usual to make several infusions from the same leaves, allowing the superior quality of this tea to be fully enjoyed.



9.00



7.00



ORGANIC GYOKURO OBUKUDANI

The small town of Uji is the oldest tea producing region of Japan. When tea seeds were brought to Uji in the early 13th century, they were first planted in the Obuku valley. Produced by the prestigious Nagatani Family, we are excited to offer a Gyokuro grown in the esteemed terroir of this famous region!

🍵 9.00 🍵 7.00

TAMA-RYOKUCHA URESHINO [tama-ryo-ku-cha]

A staff favorite at Dobra Tea, this brilliant tea hails from the Kyushu Island area as a first class type of green tea, appropriate for festive occasions. A tiny, dark green leaf, evenly rolled, makes a lightly green infusion. Its cup results in a rich brew, traditional, delicate grassy flavor but with a bread-like sustenance and fullness, even after several brews. It is steamed longer than traditional sencha tea, which imparts a full bodied depth to its taste.

🍵 7.25 🍵 5.50

TAMA-RYOKUCHA SUPREME GRADE

🍵 9.00 🍵 7.00



Green tea in Uji is harvested by a special machine that gently shaves off the top layer of tea tips.

KAMAIRICHA [kama-erie-cha]

Pan Fired Green Tea

Recently discovered on our Spring travels to the southern island of Kyushu in May 2009. Kamairicha offers a unique taste, standing out from other traditional Japanese greens. The leaves are steamed then gently pan-fired to bring nutty qualities, similar to Chinese style teas. This method of tea production was brought to Japan from China and was the original technique used to produce tea. The Japanese then put their twist on the flavor by steaming. We call this the yin yang of green teas. Bright and nutty mixed with vegetal sweetness!



7.25



5.50

KUKICHA [kookie-cha]

Stem Tea

A tea made from leaves and stalks. This type of tea is often a by-product of Hojicha, but our variety is made from the same bushes and leaves used for Gyokuro, giving its softly grinning flavor the finesse and freshness of Gyokuro. Light green leafstalks yield a full but delicate grassy aroma. It gives a rich brew even after several infusions, and causes a notable lift.

 6.50  5.00

GENMAICHA [gen-my-cha]

Polished Rice Tea



A unique Japanese delicacy, this is a green tea mixed with roasted rice. The combination gives it a nutty aroma and unusual taste, reminiscent of pine and grains.

In translation the name means "unpolished rice." Suitable as an after lunch drink, when you need to warm up or even for lunch.

 6.50  5.00

HOJICHA [ho-chi-cha]

Roasted Twig Tea



A delicate tea of roasted leaves and stalks, which give a taste and aroma unlike that of any other Japanese teas. The name means "lightly roasted tea." The infusion is brownish, the aroma reminiscent of freshly baked bread, roasted grains or chestnuts. It is recommended as a particularly good drink after a substantial meal. It gives a rich, warming brew even after several infusions.



6.50



5.00

VIETNAMESE GREEN TEA

CHÉ XANH [chay san]



Che Xanh has reserved a special place on our menu. A remarkable Vietnamese green tea, whose leaves are picked with extraordinary care. A strong, vegetal and astringent infusion that will awaken a drifting mind, and which is excellent hot or chilled.



6.50



5.00

KOREAN GREEN TEA

NOK CHA [nouk-cha]

A seasonal variety of green tea from the Jirishan mountain range on the southern Korean coast. This light infusion conceals an unseen taste “on the boundary” between Chinese and Japanese teas. The leaves are gently steamed and then pan-fried to complete the drying process, offering a savory, oceanic flavor. We serve this tea in a traditional tea infuser from Korea, with a lidded top and saucer.



7.25



5.50



WHITE TEA

BAI CHA

Lightly oxidized. Harvested leaves are placed in the sun to wither on rounded bamboo trays. Eventually the fresh leaves are dried and then hand sorted for stalks and impurities.

BAI MU DAN

White Peony

We offer you the highest quality Bai Mu Dan, a beloved white tea which gives several infusions. A yellowish liqueur smiles up from the cup, with a honeyed aroma and an earthy finish. Wild and sweet, the captivatingly subtle flavor hides the great strength of this tea. Broad, sun-dried leaves with brownish edges have an abundance of silver downy tips from the ends of the shoots. This tea is quite low in caffeine, making it suitable for drinking all night long. An excellent tea to calm the body and bring clarity of mind.

 \$6.50  \$5.00

DHARA WHITE

Thailand White Wild Arbor

In the wild jungles of northern Thailand, Assamica tea plants grow naturally among other wild vegetation. The farmers from the mountainous tribal villages carefully harvest these large tea leaves. The taste of the infusion is lightly sweet, fruity and notes of wood. Suitable for multiple infusions.

 \$6.50  \$5.00

YIN ZHEN

Silver Needles



Yin Zhen is a classic and famous white tea from Fujian Province, consisting solely of tips. Only the freshest and best-shaped buds of early spring are used, which mark this tea's particular rarity and intrigue. We are proud to offer a Silver Needle with beautiful, silvery white buds of uniform, full leaf quality. Its flavor is very subtle, but velvety and earthy with only the slightest hint of smoke and flowers. Suitable for slowing down, or just relaxing into the moment.

🍵 \$6.50 ☕ \$5.00

YA BAO

Wild Tea Buds



A varietal of Camellia that sprouts from the small twigs of Wild Tea Trees grown in western Yunnan. The large pine-cone shaped buds are picked in late March and sun dried. Though similar to white tea, Yao Bao is distinguished by a sweet and fresh flavor that stands alone in the world of tea. The brewed liqueur is pale white and clear, with a hint of fresh pine needles in the aroma.

🍵 \$6.50 ☕ \$5.00

AFRICAN TEA

WHITE TEA FROM NORTHERN PROVINCE OF RWANDA

Organic and Fair Trade



Sourced by our friends Tima Tea in Asheville! From the Sorwathe Tea Company in the Kigali mountain region, The first tea bushes were planted in Rwanda in the 1950s. The *camellia sinensis* Assamica cultivar was found to be suitable for this climate region. In 1958, the crop was 60 tons,

increasing to 1,900 tons by 1990. The devastation of the 1994 Genocide affected tea as much as the rest of the economy, but by the late nineties yields had recovered and reached 14,500 tons by 2000. Around 97 percent of the crop is exported, providing essential foreign currency for the country. The tea is generally picked by women, and the year-round harvest allows them to earn a regular cash income.

🍵 \$6.50 ☕ \$5.00

YELLOW TEA


HUANG CHA


The term "yellow tea" has two meanings in China. It can refer to a tea produced using a different method – slight oxidation – or it can refer to a carefully selected tea that a province used to send as a tribute to the Emperor – yellow was the Emperor's color.

MENG DING HUANG YA

Yellow Tips from the Meng Ding Mountain.

The father of tea-growing, the monk Wu Li Zhen, oversees the quality of this legendary tea from his misty pedestal in the monastery on the slopes of Meng Mountains. This dancing leaf variety offeres a smooth taste with a slight smokey grassiness.

 \$6.50

 \$5.00

OOLONG TEAS

QING CHA [*Ching cha*]

Semi-oxidized . The harvest of oolong teas ranges from 15%-70% oxidation. Fresh leaves may be roasted over open fire, tumble dried to bring out floral qualities or baked in bamboo baskets. Taste the mountains, terroir and various cultivars of *camellia sinensis* leaf types, as you taste the harvests from China, Taiwan, & Thailand



A tea plucker of Ali Shan mountain region. Spring 2013

THE FUJIAN WAY OF SERVING OOLONGS AT DOBRÁ TEA GONG FU CHA \$10.00



In Chinese, the words "gong fu" describe an activity that requires time and effort to master, a labor of love. On the southern coast of Fujian province, this applies not only to martial arts, but also to a sophisticated way of brewing fine

oolong teas that emboldens their taste and aroma. A special Yixing tea set is required, and only the best Oolongs can be used for Gong Fu service. In China, Gong Fu tea is served to old friends reminiscing about war stories, at family reunions as well as to celebrate successful business dealings. Gong Fu service is suggested for two or more people.

YOUR CHOICE OF OOLONG

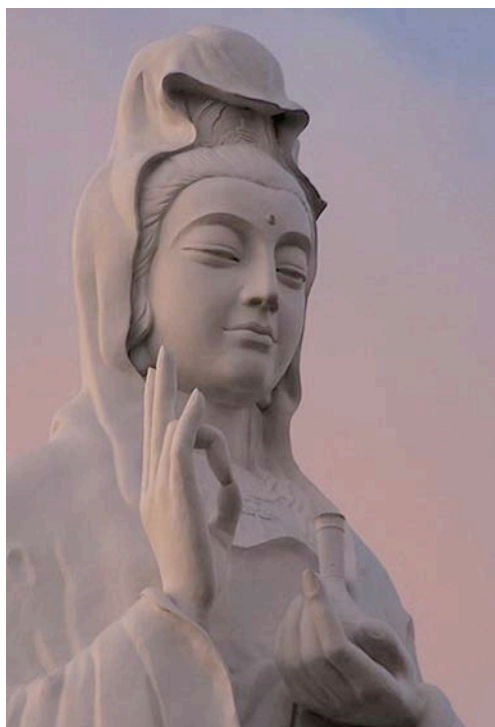
\$10.00

CHINESE OOLONG TEAS

TIE GUAN YIN Light Fire [tee-quan-yin]

The Iron Goddess of Mercy

Named for the Chinese Bodhisattva of Compassion, Guan Yin, this



favorite Chinese oolong has a transcendent flavor: a mouthful of dewy flowers, a heart-opening bouquet of floral forgiveness. Its aroma is often likened to the scent of mandarin orchards in full bloom. A dark green-blue leaf, pressed into a ball shape, opens slowly, giving infusion after infusion of varying flavors. A peace settles in the soul with every sip. We offer the best grade from the highest category of semi-oxidized teas in Fujian, a tea celebrated by poets, monks, and tea-lovers all over the world.

Drink this tea before undertaking a solitary mountain ascension, or to lift the spirit.

🍵 \$7.25

🍵 \$5.50

ANXI TI KUAN YIN JADE [tee-quan-yin-jade]

The Iron Goddess of Mercy

Named for the Chinese Bodhisattva of Compassion, Guan Yin, this favorite Chinese oolong has a transcendent flavor: a mouthful of dewy flowers, a heart-opening bouquet of floral forgiveness. Its aroma is often likened to the scent of mandarin orchards in full bloom. A dark green-blue leaf, pressed into a ball shape, opens slowly, giving infusion

☺ \$7.25 ☺ \$5.50



Fujian, Anxi, China May 2009
Oolong Tea Market Tastings of Ti Kuan Yin

FROM THE ROCK GARDENS OF WUYISHAN...

SHUI XIAN [shway-see-en]

Narcissus

This tea is known as “water nymph” or “narcissus,” named after the narcissus flowers in the port of Quanzhou, from where this tea was originally exported. This cheering drink has a distinctive, warming aroma and a voluptuous taste that leaves a slightly nutty sweetness on the lips. Long leaves are wilted and hand-rolled into murky dark green s-shapes, which unravel to produce copper-colored infusions laden with the ephemeral playfulness of fairy spirits. Seductive, this variety will cause the tea-drinker to gaze off into the teacup for many blissful hours.

🍵 \$7.25 ☕ \$5.50

ROUGUI [row-gway]

The Cinnamon Cultivar

One of the four famous Wuyi Tea cultivars, Rougui is our latest offering for its flowery, fruity finish similar to Dan Cong style Teas. We have chosen this delicious oolong from a small family garden in Wuyi from our Tea friend Jenny of Music City Tea in Nashville, TN

🍵 \$7.25 ☕ \$5.50





DA HONG PAO

Big Red Robe Tea

The Wuyi Mountains, renowned for their snakes and diverse geology, are also famous for their dark oolongs. More oxidized than green teas or light oolongs, but less than black teas, dark oolongs offer a smooth cup, richer than green tea, but without the malty quality of black tea.

In the legend of Da Hong Pao, hundreds of years ago, a very ill nobleman was lost and wandering through the Wuyi Mountains when he came upon a village. The gracious villagers fed him a brew made from the leaves of a special tree. He quickly regained his health and strength and was so impressed by the healing properties of the tree that he took off his brilliant red robe and hung it on the tree to indicate its power. They say that same tree still stands and all Da Hong Pao tea bushes can be traced back to the original.

🍵 \$7.25 🍵 \$5.50

WU LONG CHA

Black Dragon

Dark green-brown leaves of various sizes, twisted into s-shapes, yield infusions of rich amber liqueur, with a bittersweet taste that boasts of rye-bread or roasted nuts. An aroma and aftertaste of caramel soothes the palette and makes this tea a suitable accompaniment to desserts and snacks. Thick and filling, this Fujian classic is reputedly named “black dragon” because the opening leaves look like little dragons swimming in the pot.

🍵 \$4.75



Guandong, China

A local village woman harvests Feng Huang Oolong Tea

FENG HUANG DAN CONG

[fung-huang-dan-song]

Phoenix Bird

This dark oolong, grown amongst fruit trees, has a mysteriously sweet, fruity flavor comparable to grapefruit or apricot, though it is not a flavored tea. It was a top find on a more recent trip to China and is grown only in the Northeast Guandong Province, in the valleys below the Phoenix Bird Mountain, Mount Feng Huang. From the variety of Dan Cong teas, we chose this “Mi” (honey) “Lan” (orchid) variety.

🍵 \$7.25

☕ \$5.50

TAIWANESE OOLONG TEAS

Taiwan's island population includes many who fled from mainland China in 1949, bringing with them family belongings, souvenirs of the glorious days under Chiang Kai-Shek, and often the knowledge of their native province's tea-processing techniques. Their ideals of motivation and meticulousness produce the flavors that make us proud to offer the following exceptional Taiwanese teas.



High Mountain Tea Gardens in Nantou, Taiwan

BAO ZHONG - [bow jung]

From the Pingling Gardens in Taiwan, this fine lightly oxidized Oolong is characterized by long, thin leaves. After a very short oxidation it is wrapped in cotton fabric and dried by roasting. A comforting tea with a crisp, golden infusion and fresh green taste.

Appropriate for drinking as a storm dies away.

🍵 \$7.25 ☕ \$5.50

TUNG TING – aka DONG DING

Formosa Jade Oolong

A celebrated, very flowery, very slightly oxidized tea, squeezed when moist into little irregular oval shapes by a special pressing technique.

In ancient times the feet were used. This vibrant and lilting variety dances with notes of lilac and juniper and is imported directly from the bright slopes of the Tung Ting Mountains. Suitable for drinking during contemplation as the shadows grow longer.

☕ \$7.25 ☕ \$5.50

ALI SHAN JIN SHUAN

High Mountain Oolong



This particular Jin Shuan is cultivated at an altitude of 4,500 meters in the Ali Shan mountain area. The buttery notes are a wonderful complement to the high mountain floral notes already found in the Spring and Summer tea. Ali Shan oolong offers a sweet fragrance with overtones of

flowers and fresh tropical fruit. Enjoy it as the sun is just peaking through the mountains on a fine summer morning.

☕ \$7.25 ☕ \$5.50

SAN LIN XI

Gao Shan "High Mountain"

San Lin Xi Taiwanese Oolong Tea has become a well known mountain



range in Nantou Taiwan for producing fine, high mountain Oolong Teas of the Jin Shuan and cultivars. San Lin Xi tea farmers classify their teas as Gao Shan, or high mountain grown oolong, cultivated in the elevations of 4,000-5000 feet. Lush, thick green leaves are plucked by hand from beautiful Taiwanese tea ladies and placed in captivating mountain side gardens. The leaves are placed to wither in the sun in the afternoon hours, then taken inside tea factories where they begin to be squeezed tightly inside

cotton fabric, tumbled in large drum machines . The leaves are then finished to dry by machine in high heat for a short amount of time. Enjoy drinking San Lin Xi oolong in the afternoon

with a friend to awaken the mind as the flavors unfold. These teas leaves can be infused for countless infusions, offering flavor notes of the brassicas vegetable family.

🍵 \$7.00 🍵 \$5.50

RUBY RED OOLONG

A Taiwanese “red” oolong grown in the remote Taitung region of Taiwan. This area has favorable weather for growing tea, but has been overshadowed by the high mountain teas of Taiwan in Ali Shan/Li Shan areas. Here the experimental art of tea processing is thriving and from this we are blessed with red oolong. This rolled tea has the highest oxidation of all of our Taiwanese oolongs, resulting in a deep floral and honey aroma with rich flavor!

🍵 \$7.25 🍵 \$5.50



BAI HAO - [by-how]

Oriental Beauty

Bai Hao is a darker oolong, and typical of this type, sweet and nicely rounded. A Taiwanese original, it is the superior class of semi-oxidized Summer harvest tea, with a higher degree of oxidation and a great abundance of white tips. Suitable for drinking while remembering the beauty of the East.

🍵 \$7.25 🍵 \$5.50

BLACK TEA

Fully oxidized. Fresh leaves are gently rolled and placed on flat screens to wither. A deep enzymatic oxidation of the freed polyphenols brings out caramel and tannic flavors. The leaves are then quickly dried at high heat. The Chinese refer to them as red (hong) teas.

CHINESE BLACK TEAS

DIAN HONG CHENG HAO [dee-en hong]

Yunnan Red Tea

This aromatic black tea from the southwestern province of Yunnan, Dian Hong features fine, evenly-rolled mahogany-colored leaves with an abundance of orange-gold tips. Crimson infusions bow with a layered fragrance and subtly tart and spicy flavors, malty and faintly reminiscent of citrus. Its strong character and lively flavor make it a good tea for starting a busy day, or having an interesting conversation.

Bold and brassy.



\$4.75

LAPSANG SOUCHONG

Smoky Tea

This highly esteemed Chinese tea is processed over a fire of pine logs, giving it its unrivalled smoky aroma and taste. It is a good tea to drink by the fireplace while puffing on a pipe, or on especially dark rainy days.

The solid, black-brown leaves brew cups of pensive essences, like welcoming hearth-fires imparting a thermal inner calm.



\$4.75

QI HONG MAO FENG [chee hong mao feng]

Also known as Keemun

To complete our selection of green Mao Feng (hairy tip) teas, we are now offering our honorable

customers the pleasure of a black Mao Feng. Qimen, “Great Gate,” refers to the town and district of the same name in the Anhui province, where it is cultivated near the Yangtse River and served in town as a welcome for dignitaries. Only the young hairy buds of the tea plant are used, turning sienna-colored and wiry when processed and strong enough for two infusions. The vermillion waters bring a contemplative taste, recalling semi-sweet

chocolate and roasted chestnuts. Drink this as dessert tea after a good meal or allow the smooth aroma to awaken the mind at breakfast. Perfect for mind opening, heart opening, or any occasion of clarity and liberation.



 or  \$5.75 good for 2 infusions



JIN ZHEN

Golden Needle Red Tea

Super fine mao feng tips from the birthplace of Dian Hong, Fengqing, Yunnan. The delicate orange tips offer a velvety sweet taste with hints of chocolate and deep forest aromas.

We serve this gourmet tea in a gaiwan only, with a pot of hot water to allow for many further infusions.

☺ \$5.75

KOREAN BLACK TEA

HADONG HONG CHA

This triple-roasted black tea comes from the mountainous tea growing region of Hadong in central South Korea, site of the first tea plants of the country. Each batch is pan fired personally by Master Cho our tea supplier. Hadong Hong



Cha has scents of peanut, roasted chicory and some even say potato!

☺ \$5.75

BURMESE BLACK TEA



MYANMAR WILD BLACK TEA

A rare and unique wild crafted Tea from Dobra's latest Tea travels! After years of building relationships with local farmers, we now offer this exceptional tea from Wild Assamica tea fields located in the Shan region

of Burma/Myanmar just on the border with China. Its taste has a balanced richness with hints of fig and a honey-like sweetness. Suitable for multiple infusions. ☕ \$5.75

FRUITY/FLOWERY BLACK TEAS



LYCHEE CHA

Naturally sweet, this enticing blend is a traditional recipe from Guandong. Standard black tea leaves, aromatized in the Chinese method, hum with an intensely fruity flavor that produces grins and sighs on consumption. The lychee fruit, native to the subtropical regions in Asia, has a unique taste somewhat in-between a pear and a grape. ☕ \$4.50

PLUM TEA

Standard black tea aromatized with plum in the traditional way. Some bits of the dried fruit are left to mix in the tea after the scenting process, giving an extra tang and sweetness to the finished brew.



\$4.50

VANILLA TEA

A treat for vanilla lovers! The succor of vanilla offsets the natural astringency of the black tea, giving this balanced tea a dessert-like quality. This tea is aromatized in the traditional Chinese way from the Guandong province.



\$4.50

ROSE TEA

Black tea infused with rose petals opens the heart and mind. A relaxing, comforting cup with the strong aroma of a dozen red roses. Suitable for lovers, Valentines Day or your first date at Dobra Tea!



\$4.50

EARL GREY

A black tea flavored with oil of bergamot according to an ancient Chinese recipe obtained by the 2nd Earl Grey as a gift on his travels through China in 1830. The recipe was taken back to England, and soon the new preparation gained world-wide renown under the name of its discoverer. Suitable for those who favor "English style" tea with milk. A black, usually broken tea, with the unique and unmistakable bergamot aroma. Served with your choice of milk and organic sugar



\$4.50

INDIAN BLACK TEAS

Wherever you are in India, if you ask for tea you will be served either tea with very sweet milk or a common black tea. But the tea gardens of this magical land offer some real treasures to the world at several specific times during the year. Indian black tea is known mainly for the products of the famous regions of Darjeeling and Assam, where local tea planters cultivate refined varieties of the Chinese and Assam tea plants known for their high quality. The tea plant is also cultivated in other regions of India such as Nilgiri and Sikkim



A tea plucker of a small village in the Darjeeling region. Spring Travels 2006

DARJEELING FIRST FLUSH

In the harsh mountain climate of the Himalayas, in the Darjeeling area, the first spring tea harvest takes place from March to the end of April and is called the First Flush. The tea produced from this harvest is valued for its unique, flowery aroma, as well as leaves that are especially green for a black tea. Its supple quality is rapidly lost within a few months of storage making it very important that the first flush Darjeeling be fresh. We buy our first flush directly from Calcutta and have it shipped by air. This means that we can guarantee the freshness of the tea in your cup. It is available only while the fresh stock lasts. A delicacy among tea lovers, the scent and flavor of it remind one of a walk in a rainy flower garden. Ask which Tea Estate this year's harvest is from



\$5.75 a pot, good for 2 infusions

DARJEELING SECOND FLUSH

The second tea harvest takes place just before the rainy season, over fifty days from the end of May to early July. The color of the infusion is darker than the First Flush and this tea has more body as well. The flowery, astringent flavor and superb muscatel aroma of the teas picked at this time has led to comparisons with the famous wines of Bordeaux. Rather small green-yellow leaves with darker tips. On the menu only while stocks last.



\$5.75 a pot, good for 2 infusions

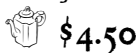
DARJEELING HIMALAYA

A pure high-mountain Indian black tea, plucked in the fall on the southern slopes of the Himalayas. This is an original blend, distinguished by the equilibrium of the color of the infusion, its taste and its aroma. The small brown-black leaves with light color tips are evenly rolled into half-moons, and in the cup give a red-brown infusion with a rich aroma and robust taste, which we recommend as a good refresher in any season.



NILGIRI SHIVA

In the blue mountains of Kerala in the south west of India, Nilgiri tea is produced under the strict eyes of Lord Shiva. It is distinguished for its light orange-brown infusion and super fine aroma with a notably refreshing taste of the Assamica leaf type, but more flowery and slightly fruity. Appropriate for opening the third eye!



ASSAM BRAHMAPUTRA

An Indian black tea from the valley plantation region on the banks of the enchanting river Brahmaputra. A wild variety of tea plant later named The Assamica was discovered in India by the Bruce brothers almost 170 years ago. This is the variety now cultivated in Assam. Our supply is outstanding for its freshness and sparkling taste. Brown-black leaves with light color tips are evenly rolled into half-moons. In the cup they produce a dark, red-brown infusion with a rich aroma and a robust, full taste. Suitable for drinking before a long journey

🍵 \$4.50



Dobra Tea Devoteas Visit Assam in May 2007

SRI LANKAN BLACK TEAS (CEYLON)

In late 19th Century Sri Lanka, then called Ceylon, robust varieties of tea plants brought from India began to thrive on the ruins of Ceylon's coffee plantations, which had been destroyed by a coffee plant disease. Regardless of the height at which the plantations were established, they produced rich, full-value crops that soon found their way to a market that had previously been controlled by China and India.

The names of the Kandy, Uva, Matale, Dimbula and Nuwara Eliya districts represent tea gardens at all levels, from the feet of the mountains to 2,000 feet above sea level to high-mountain teas that grow in the highest tea gardens of the world at heights of 7,500 feet above sea level. Our Menu includes two of Ceylon's finest teas, which we discovered when we visited the island for the first time in 1996.



CEYLON ADAM'S PEAK

A black, high-mountain leaf tea from the Labookelie gardens in the Nuwara Eliya region. A frolicsome tea, dark but not overbearing, that evokes the sweep of the gardens that spread out under the peaks of the Samanalakande Mountains, "the mountains where butterflies go to die." Perfect for afternoon tea parties, or as a

late morning pick-me-up.

☕ \$4.50

CEYLON TIGER RIVER

An excellent, fully aromatic leaf tea known as low-mountain tea from the Kandy region of the captivating island of Sri Lanka. It produces a rich infusion in the cup, reminiscent of Assam tea, and with a slightly sweet aftertaste. Suitable for solitary tea drinkers.

🍵 \$4.50

NEPALESE TEA

Sourced from Illam and or Kuwapani tea regions, "just over the hill" from the famous Darjeeling region, enterprising Nepalese planters have managed without British interference to bring a full-value, high-mountain black tea to the tea world. The brown-green uniformly rolled leaves with a high content of silver tips are full of aroma and have an unobtrusively astringent, captivatingly flowery taste.



SFTGFOP; Super Fine Tippy
Golden Flowery Orange Pekoe

“the best grade”

🍵 \$5.75

AFRICAN BLACK TEA



 \$4.50

KENYAN BLACK

A tea from the wild equatorial region of Africa, dark in the cup and rich in taste. Kenya has become known for their bittersweet, Assamica style teas and is now the third largest exporter of Teas in the world

RWANDAN BLACK

A black, orthodox style tea grown in the mountains of Rwanda at 1700-2000 meters. An orange infusion in the cup with round and nutty flavor compared to high mountain Ceylon Teas. We source this organic and fair trade Tea from Rwanda through our local partners 3 Mountains Tea here in Asheville. www.3mountains.org

 \$4.50



PU-ERH TEAS

SHENG and SHOU VARIETIES




Teas which have undergone a complete oxidation and fermentation through a centuries-old, secret process. These teas come from the Xishuangbanna region in Yunnan province, close to the border with Laos and Burma. They are enjoyed mostly in Guangdong, Hong Kong and Taiwan. It took several journeys to the region to uncover some of the secrets of their production. Pu-erh teas come in many shapes and forms, such as cakes, bricks and "nests" in addition to loose leaves. Enjoy tasting pu erh cha the traditional way, served in a gaiwan with a glass pitcher and bamboo brewing tray for all day tasting and enjoyment!

SHENG PU ERH (raw)

Sheng Pu-erh has an incredibly delicious, clean and earthy flavor. Processing sheng pu-erh involves plucking the leaves, drying them briefly in the sun and aging them either loose or compressed. If stored properly, raw pu-erh can age indefinitely and be worth hundreds of dollars. Tea connoisseurs highly value the complexity and unique flavor of aged raw pu-erh.

WHITE PU-ERH – BAI YA BING CHA


Our interest for “white pu-er” grew during our 2007 visit to China, where we sampled many quality white pu-ers and enjoyed their smooth, inviting and slightly sweet flavor. White pu-er is “uncooked”, or unoxidized, like green pu-erh, but mostly tips are used to make it and the leaves are not allowed to wither as long as for green pu-er. A bit more earthy than our Bai Mu Dan white tea, with a walnut-shell flavor reminiscent of a Darjeeling, we recommend to you this heart-warming new addition to our menu.

 **\$6.50**

SHENG PU-ERH MANG FEI SHAN BRICK late 90's

A high quality, raw leaf material suitable for the tea connoisseur who appreciates aging their teas. As this brick from Mang Fei has now reached its 20years of age it has began to calm down in caffeine and sink deeper into itself. It offers a more ground experience of classic Sheng Pu-erh mystery.

Sourced from our Tea Traveling friends of Hidden Peak Teahouse in Santa Cruz, CA

 **\$8.00**

SHENG PU-ERH – LINCAO LAO SHU BING CHA 2011

From the Lao Shu tea gardens in the Xishuangbanna jungles of Southern Yunnan this large variety of pu-er sun is marked by its abundance of wild tree leaves.



The newly harvested leaves and buds are taken from the ancient forests and left to wither and dry in the sun on bamboo mats. The leaves are then steamed before they are pressed into large suns. Experiencing the sweet-and-sour amber brew of Lao Shu Bing Cha is like taking a stroll through the old tea trees of the jungle--
humbling and invigorating all at once. ☕ \$6.50



“SA BANG” BAMBOO PU ER FROM LAOS – SHENG PU ERH

From the small Tea village of Phongsalai in northern Laos. Harvested by hill tribe members of the Mung tradition, this hand picked, wild crafted leaf is harvested year round from wild tea trees over 800 years old. It is oxidized in the sun, and then packed tightly and pressed into stalks of bamboo from the village people. After drying in the sun, the tea is then tied

together from shavings of bamboo to create a “cigar” shape and is often traded to nearby villages for vegetables and grain. Tea trekkers from our company first discovered this Tea in back in 2010 and we are now do honored to offer it to our fellow American tea drinkers! ☕ \$8.00

SHOU PU ERH (*ripe*)

Shou pu-erh is a ripe, black variation that was developed in the 1970s as the demand increased for pu-erh that could be consumed without aging. The tea leaves go through an accelerated fermentation process similar to composting. In turn, compressed tea leaf cakes are steam heated to speed up the aging. This “cooking” creates a darker amber color and deep, earthy taste.

SHOU PU-ERH CHA LOOSE LEAF

Long, dark-brown leaves with a luster of gray gather in the teapot to produce a garnet colored brew will turns as black as coffee with prolonged steeping. With a rich aroma of old temples, its distinctive taste is chthonic and deep, like holy soil. After the first slight shock of the unusual taste, many drinkers become addicted by its captivating, nostalgic flavor.

🍵 \$6.00 🍵 \$4.75

SHOU TUO CHA 2015 FROM MENG HAI

This large nest variety shares the shape of a birds nest and tends to have a strong earthy, slight astringent flavor, reminiscent of underground caverns where treasures are kept secret.



🍵 \$6.50

CHA TOU SHOU CHA FROM LINCANG 2012

"Pu-erh nuggets" that are scraped off the floor in the fermentation rooms. This almost quadruple oxidized pu-erh sticks to the cement floor under the piles of pu-erh cha that is left to ferment for four months. It has become quite



popular in Yunnan for its well-matured, persistent qualities. Surprisingly the flavor is sweet, but bold in color and uplifting to the spirit.

☺ \$6.50

SHOU PU-ERH MENG HAI ZHUAN CHA 2013

This dense, fully oxidized brick is the most flavorful and down-to-earth pu-erh in house. Hints of tempered, bittersweet flavors give this pu-erh a unique twist on the traditional flavor and aroma.

Suitable for countless infusions. ☺ \$6.50

SHOU PU-ERH - LINCANG OLD TREE 2008 BRICK

This shou pu erh is great for beginners who appreciate high quality and fine taste! Meeting our criteria for purity, For those who are just exploring the world of pu-erh, Lincang gives an opportunity to bypass the mountains of inferior product on the market and begin with the quality tea you are longing for! A perfect deep red/brown cup • flavors of hummus, asparagus, lychee, and aroma of fresh-baked brown bread

Sourced from our Tea Traveling friends of Hidden Peak Teahouse in Santa Cruz, CA

☺ \$8.00



SHOU PU-ERH – MENG FEI SHAN BRICK from the late 1990's

A satisfyingly hefty brick for the seasoned connoisseur. This Mang Fe pu-erh meets the criteria of a well cared for tea. Each brick has such effervescence; playful and alive. A dark stout-like brew or a clear amber hue - this tea has versatility and likes you to tinker with it. There are very definite layers in this tea. We recommend that you take note of different characteristics as you become familiar with it and test your gung fu pouring abilities!.



\$8.00 Sourced from our Tea Traveling friends of Hidden Peak Teahouse in Santa Cruz, CA



SHOU PU-ERH – LOTUS BRICK 2000

Have you ever walked through a plant nursery after the rain? Lotus brick delights with all of the freshness, earthiness, clarity and floral bouquet of that stroll.

It is very tactile and approachable. A heart opening Tea experience



\$8.00


Sourced from our Tea Traveling friends of Hidden Peak Teahouse in Santa Cruz, CA



SHOU PU-ERH – TENCHONG MOUNTAIN

2007

A well rounded broth, with notes
of peat, dark leafy greens, and the
sweetness of grape juice

 \$8.00

*Sourced from our Tea Traveling friends of
Hidden Peak Teahouse in Santa Cruz, CA*

MANDARIN PU-ERH

Traditional cooked pu-erh cha packed into
mandarin rinds and stored so as to take on
an allure of citrus. Beautiful in both
presentation and in substance, this delicious
pu-erh gives the sensation of being enfolded
in a keen shell of deeply nourishing
satisfaction.

 \$6.00  \$4.75





GINGERED PU-ERH

A spicy twist on traditional pu-er cha tea! This is the ultimate digestive infusion, suitable for after a meal or to warm and revitalize the body on a cold winter's day.

🍵 \$6.00 ☕ \$4.75

CHRYSANTHEMUM PU-ERH

We are proud to offer this traditional pairing of dark, earthy pu-er with the subtly sweet and floral chrysanthemum. These two together soften the heavier pu-er and strengthen the light flower. A nice compliment to a light meal or dessert or during hearty conversations with close friends.

🍵 \$6.00 ☕ \$4.75

DOBRÁ TEA SPECIALTEAS

In addition to classic teas, Dobrá Tea also offers some of its own blends and recipes...

MEMORIES OF PRAGUE

Our special recipe: black Assam leaf tea mixed with bittersweet chocolate. A favorite among our American visitors in the Czech Republic. The infusion has a seductive sweet aroma.

Served with warm milk and local honey.

Your choice of local whole milk, oat or coconut milk



regular or caffeine free \$5.50

AUTHENTIC INDIAN CHAI

Memories of Bombay! A black Indian Assam tea simmered in your choice of milk and strongly sweetened with organic sugar, prepared in the traditional way. A good tea for reminiscing about glorious journeys.

Your choice of local whole milk, oat or coconut milk

regular or caffeine free \$4.00

MASALA TEA

If you are wanting a warm, spiced chai, this tea is it! An authentic Indian spice mixture of : organic fennel, cinnamon, ginger root, cardamom, orange peel and cloves. Served with milk and local honey. The infusion has a strong fragrant aroma and slightly intoxicating effects.

Your choice of local whole milk, oat or coconut milk



regular or caffeine free \$5.50

TASTE OF KASHMIR

A drink with an aroma that elates, and summons up the seductive distances of the East. A blend of green and oolong teas with dried apples, orange peel and cloves. A yellow-green infusion, with a penetrating clove aroma and slightly bitter flavor with fruity aftertaste.

Served with milk and local honey.

Your choice of local whole milk, oat or coconut milk



\$5.50



TOUAREG

Named for the nomadic tribe of Northern Africa, a sweetened green leaf tea mixed with the ground Moroccan “Nana” mint. A Moroccan recipe, this yellow-green infusion with strong minty aroma is sweet and refreshing, and is traditionally drunk to keep cool in the sweltering heat of the Marakesh markets. We serve our Touareg tea in authentic stainless steel teapot with real Moroccan tea glasses.



regular or caffeine free \$6.00

Substituting Honey for Sugar is an additional 50 cents

SWEET SMELL OF JERUSALEM

A black Indian tea, spiced with ground cinnamon according to a traditional Hassidic recipe from Eastern Europe. The combination of cinnamon with the strong black tea produces a mildly uplifting, calming drink.

Served with milk and local honey.

Your choice of local whole milk, oat or coconut milk



\$5.25



TURKISH BLACK TEA

RIZE CAY [reezay chai]

Although tea started to be cultivated in North

Turkey on the foothills of the Pontic

Mountains only during the Second World War, Rize rapidly acquired great popularity in the country as the Turkish way to prepare tea.

A red, strongly aromatic, finely ground tea.

The dry leaves are first heated in a pot, then steeped in hot water, which produces a dark red-brown infusion in the glass, with a robust

taste and a mildly sweet aroma. It is poured from a Turkish pot and served in a glass to which one or two teaspoons of organic sugar are

added. Sure to give a lift.



\$5.75

LATIN AMERICA



YERBA MATE [yur-bah-mah-tay]

We are proud to offer our guests an Organic, Fair Trade mate of the most superb leaf quality.

Yerba, the sacred Paraguayan tea plant, is the traditional and common daily drink of the Guarani Natives. It is famous for its stimulating effects, as it contains up to 2% caffeine, but is growing in popularity for its numerous health benefits and mood lifting capability. We serve it in a typical gourd called a calabash, with a drinking straw or bombilla. The infusion, made from the crushed, light green leaf of the mate plant, has an earthy, vegetal aroma, and a strongly herbal, bitter taste that can be softened by the addition of local honey. It is good for late nights of study, reading, when the day's mood needs an upward lift, or for animated conversation with friends. We do not recommend mate for children or anyone highly sensitive to caffeine.

YERBA MATE REAL

This traditional way of serving mate features a large amount of mate leaves in a small gourd. The gourd is skillfully filled with low temperature water, allowing the water to flow down the side of the bombilla and creating a tunnel so that the top leaves remain dry. Extra water is served so that, as each infusion progresses, the leaves are pulled slowly down into the water allowing for an almost limitless number of infusions. Traditionally, this type of mate ritual is shared in a circle with friends, one sipping the tea, and then filling the gourd with water before

passing affectionately to the next friend. Feel free to enjoy on your own, or to have a devotee demonstrate the ritual!

\$5.00

YERBA MATE GRANDE

A generous portion in a larger calabash, but with a mantle of local honey. A good drink if you don't want to sleep for three days, or you've put off a project due tomorrow!

Choose Un-roasted Yerba from Argentina or Roasted Yerba from

Brazil. You may not add milk to this offering of Yerba in a Gourd.

\$5.50



YERBA MATE AHUMADO [ah-hoom-a-doe]

An interesting Mate blend, using the Chinese smoked tea Lapsang Souchong. Just a touch of this robustly smoky tea is needed to give the herbal Mate a deeply filling and mysterious taste and aroma. Especially suited for those who prefer smoked mate. Served with local honey.

\$5.50

YERBA MATE LATTE

Yerba Leaf simmered in milk and sweetened with local honey

Served warm in a mug and topped with cardamom **\$3.75**

Your choice of local whole milk, oat or coconut milk

ENJOY A TEA SAMPLING.....

Compare and Contrast, Taste and Discuss

Choose 1 of the 4 \$10.00 for a tasting set

Here at Dobra, we love tasting and comparing tea varieties. Where and how they are grown, how they are processed and what flavors they offer.

Please taste and comment, we are happy to share!

1. ROLLED vs. ROASTED

Ti Kuan Chinese Oolong is processed in a tumbled manner while further oxidized Da Hong Pao is a roasted/baked Oolong

2. SPRING vs. SUMMER

Darjeeling 1st Flush, the spring harvest of Indian Black tea. 1 bud to 1 leaf while Darjeeling 2nd Flush is the summer harvest. 1 bud to 2 leaf ratio.

3. HIGH vs. LOW

Assamica style teas, Kenyan black is grown in the hot climates of Africa in lower elevations while Nilgiri Shiva is a high mountain grown Black tea of south India.

4. STEAMED vs. FRIED

Chinese green teas are unoxidized, plucked then gently pan fried to stop the oxidation, while Japanese green teas are plucked then steamed to preserve flavor and nutrients. Enjoy the classics, Long Jing and Sencha.

THE MYSTERY OF THE THREE TREASURE TROVES

\$10.00 for the tasting set

Three aromas, three tastes and three colors from a single tea bush in the Chinese province of Yunnan! Three representatives of the world of Chinese tea meet on a single wooden tray at Dobrá Tea:



GREEN - LU CHA

A green, or unoxidized, tea of the Dian Lu Eshan variety. Sorted, uniformly rolled leaves of light green color, with the grassy aroma of fresh green tea and a fully balanced, lightly astringent taste.

BLACK - HONG CHA

A first-class Dian Hong black tea. Fine, uniformly rolled leaves of a brownish-red color, excellent characteristic tea aroma, with a full, slightly tannic taste, with a hint of spice to the finish.

PU-ERH CHA

A Pu-er tea also from the South China province of Yunnan. Long, rolled, dark brown leaves with a gray gloss on the surface. This tea is well known for its health benefits and carries the distinct earthy aroma of Buddhist monasteries.

We serve these three teas in the same tea sets used by professional tea tasters all over the world!

DECAF HERBAL TISANES

SOUTH AFRICAN

ROOIBOS [roy-bus]

Organic and Fair Trade Redbush

An herb gathered for centuries in the Cape area of South Africa by the Khoisan people, and first harvested by Western Imperialists at the beginning of the 20th Century, this beloved, highly health promoting tea has a rich body and fills the mouth like a black tea, but is an herbal and is naturally caffeine free. In fact, it is cultivated and processed in the same way as tea, though it is an herbal tisane. Tiny red-brown needles with a sweet, earthy and slightly fruity flavor produce a brick-red infusion in the cup.



\$4.25

ROOIBOS MASALA [roy-bus ma-sallah]

For a totally herbal chai experience, try our blend of rooibos tea with our Masala spice of cinnamon, cardamom, ginger, clove, fennel, and orange peel. Served with milk and local honey.
Your choice of local whole milk, oat or coconut milk



\$5.50

ROOIBOS CINNAMON

Just a touch of cinnamon is needed to create an inspiring, cheering and stimulating herbal experience. Served with milk and honey



\$4.25

INDIAN

ORGANIC TULSI BASIL

The “mother medicine of nature,” this enlivening herbal is fresh and popular. Grown in south India, Tulsi “holy basil”

is sure to stimulate and awaken the crown chakra. Tulsi is exceptionally good for cleansing and immunity. It offers a slight spicy flavor.



Drink for prosperity!



\$4.25

TULSI CHAI

Organic Tulsi Basil simmered with your choice of milk and organic sugar. A rich, decaf creamy infusion topped with cardamom!

Your choice of local whole milk, oat or coconut milk

\$4.00

SHAK-TEA! *house blended*

A heart and mind opening blend of damiana, shatavari, ashwaganda, lotus seeds, jasmine blossoms and rose petals simmered in local milk and organic sugar. This blend supports balance and the ability to deal with day to day stress with grace and ease. Taste the divine nectar Your

choice of local whole milk, oat or coconut milk \$4.00

OUR HERBAL TEA BLENDS

Blended in house by staff Herbalist Lyndsey Azhynne

REMEMBERANCE *house blended*

A deeply nourishing blend of Tulsi, Ginko Bilboa, Gotu Kola, Sage, and Rosemary. These savory herbs converge in your cup to support mental clarity, balance, equanimity, and remembrance.



\$4.25

LULLABYTEA *house blended*

A deeply soothing blend of linden, oatstraw, marjoram, rose pedals and star anise inspired by Ancient Druid herbology. Marjoram leaf specifically opens a bridge between the waking and sleeping worlds. Allow this tisane to lull you into deeper states of calm.



\$4.25

VULNERABLI-TEA *house blended*

A milky, comforting blend with a balance of flowers and spice. Marshmallow root, lemongrass, ginger, orange peel, hibiscus and chamomile mirror the sun's rays in the Appalachian open sky! Drink this tea to encourage or soothe your blossoming heart.



\$4.25

LEAF LIFE *house blended*

A blend of herbs to inspire innocence and new perspectives. Nettles, tulsi basil, lemongrass, marshmallow and rose petals.



\$4.25

CLEAR COMMUNICATION *house blended*

A soothing and mildly warming blend of marshmallow root, licorice root, ginger root, cinnamon, clove, cardamom, fennel and orange peel that nourishes the throat and encourages crystal clear articulation of thought and feeling. Sip on this tisane to sooth a sore throat, alone to explore your inner landscapes or with others to facilitate clear


communication.  \$4.25

SEASONAL HERBAL BLEND *locally blended*

Ask Today's Special Variety supporting Local Asheville area herbalists

 \$4.25

CREATE YOUR OWN BLEND **OF 2 HERBS**

 \$4.25 a pot

PEPPERMINT
SPEARMINT
CHAMOMILE
LICORICE ROOT
LEMONGRASS
HIBISCUS
LAVENDER
GINGER ROOT
NETTLES
CHRYSANTHEMUM
LEMON BALM
TULSI HOLY BASIL

DOBRA'S ICED TEAS

CHILLED WULONG \$3.25

The roasted, tannic taste of this unsweetened, dark Fujian Oolong is surprisingly and pleasantly thirst-quenching on hot summer days.

STAROBORSHOV \$3.75

Our most famous: dark oolong tea shaken with fruit sugar produces a frothy “head” like a draft beer, but its only tea we serve here! Named for a famous pub street in Prague, it has a roasted, slightly tannic flavor and is a great thirst quencher. An excellent iced “tea beer”.



ICED CHAI \$4.50

Rich Indian Assam Black tea blended with our superb masala spices, milk, and organic sugar. Served ice cold.
Available decaf with herbal South African Rooibos or Indian Tulsi Basil tea instead of black tea.

Your choice of local whole milk, coconut, oat or coconut



KYOTO KINEN \$4.50

Matcha Milk

A recipe inspired by this lovely city of tea. A Japanese delight, made with powdered matcha green tea, milk and honey. The tea is quickly infused, then shaken with other ingredients to produce a frothy tea like milkshake. The recipe is from our friend and tea master Takadasan.

Your choice of local whole milk, oat or coconut milk

THE FOREST DRAGON \$5.25

Perhaps our most profound of iced teas, the Forest Dragon provides gentle luck and fierce flavor! Powdered Japanese matcha and Chinese jasmine green teas flash infused, to which is added coconut milk, fresh mint, a generous shake of cardamom and a stream of sweet, local honey.

Please allow us a few extra moments to prepare.

We only prepare the Forest Dragon with Coconut Milk

MATCHA ON THE ROCKS \$3.75

Classic Japanese Green tea powder cold infused and served on ice without sweetener. Grassy, vegetal and refreshing!



SOUTHERN SWEET TEA \$3.25

A classic refreshment of the deep south! An infusion of Assam black tea sweetened with organic cane sugar and garnished with Lemon. Traditionally drunk by the southerners to cool down during the summer months!

YERBA MATE w/ MILK \$3.75

Iced Mate Latte

Organic and Fair Trade South American Yerba leaf strongly infused and shaken with your choice of milk, cardamom and local honey!

Your choice of local whole milk, oat or coconut milk

THE NEW MOON \$3.75

The most refreshing of our iced Mate teas, this cold infused yerba is sweetened with fructose and poured in a tall beer glass. Garnished with an organic, Valencia orange wedge this resembles the refreshment of a Belgian White beer.



BUBBLE TEA \$5.25

Pearl Milk tea originated in the tea shops of Taichung city in Taiwan.

This delicious cold beverage is infused with Dobra's fine choice of tea, your choice of milk, organic cane sugar and contains chewy tapioca pearls. This drink is popular in gaming cafes and teahouses the world over. It is also perfect for a relaxing walk through town.

Please choose a Tea flavor :
Matcha Green, Oolong, Black Tea,
Tulsi Basil or Rooibos
Peach, Mango or Strawberry

Your choice of local whole milk, oat, rice or coconut
Bubble Tea can not be made 100% sugar free

DECAF ICED TEAS

ORGANIC TULSI BASIL \$3.50

The Mother Medicine of Nature! Grown in south India, this herbal is sure to stimulate and awaken the crown chakra. Tulsi is exceptionally good for cleansing and immunity. It offers a slight spicy flavor. Drink for prosperity!

CHILLED ROOIBOS \$3.50

Organic and Fair Traded. A fruity, refreshing, impressively garnet brew from the Western Cape region of South Africa. This tea is delicious shaken with honey or on its own. Contains no caffeine.

THE BEES KNEES \$4.00

The taste of divine nectar! Coconut water, locally grown lavender flowers, rose water, local mint leaf and Appalachian honey create the most relaxing refreshment!

THE DAILY HERBAL \$3.50

Available only in Spring and Summer Months! Ask for today's infusion of beautiful herbs and or plants locally harvested in our local area!