The Russian Tea Experience

Tea is a Russian cure-all—illness, hangover, heartbreak... you name it. But at its core and with help of its star attraction, The Magnificent Samovar, the ritual of tea drinking is a symbol of Russian hospitality at its best. At Headwaters, we are proud to continue the Heathman’s long tradition of serving tea. Joining forces with Smith Teamaker, our featured teas are a compendium of custom blends and their greatest hits. Our menu is a collaboration between Vitaly Paley and Pastry Chef Megan Jeans. Together the chefs pay homage to the rich history of the Heathman while adding a Russian flare that speaks to Paley’s own heritage with dishes passed down from his grandmother.

Whether you prefer to drink your tea vnagladku (with sugar in it), vprigladku (plain) or vprikusku (with sweets), pour yourself a cup of tea and toast to family, tradition, and memories. Za Vashe Zdorovye!!! To your health.

Saturday and Sundays
Seatings at 12p, 12:15p, 2:30p and 2:45p
RESERVATIONS ARE REQUIRED
(503) 790-7752
www.headwaterspdx.com/russian-tea

A 3% Wellness and Livable Wage Surcharge will be added to all checks.

Contains raw or undercooked ingredients. Wild mushrooms are not an inspected product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Accompaniments**

Adults 42. each
includes one choice of loose leaf tea. Additional choice 4. each

Buterbrodi open face rye bread sandwiches; smoked herring schmear & lox; garlic cheese; garlic sausage & house pickles

Khachapouri georgian cheese bread, local honey

Mushroom Piroshki fresh made potato bread stuffed with mushrooms

Stuffed Eggs sumac

Walnut Stuffed Eggplant Roll sunflower seed oil, mint, pomegranate seeds

Traditional Blini steelhead caviar, sour cream

Steopka grandmother’s sour cream & walnut cake

Medovik Tort honey cake, graham dust, light cream

Lemon Zest Halva crystallized sesame candy

Tort Po Klevski hazelnut meringue, coffee buttermilk, chocolate ganache

Zapekanka russian cheesecake, lemon zest

Rulet S Makom ukranian poppyseed roll

Children 20. each
includes one choice of loose leaf tea, hot cider or warm chocolate milk

Deviled Eggs, Cheese Bread, Ants on a Log, PB&J Sandwich, Ham Slider, Cheesecake Squares Seasonal Cake Ball, Medovik Tort, Berry Cakes & Lemon Curd, Brownie, Daily Fruit Jelly, Marshmallow

**Tea Selections**

Bai Mu Dan
This White Peony tea, is produced in China using either the bud or top two leaves and bud of the tea bush. Pale in color and delicate in flavor, white tea is slightly sweet and creamy with a clean, lingering aftertaste.

Georgian Caravan
An upscale salute to the classic caravan teas of Russia. Great all by itself, it tastes even more wonderful when mixed with our house-made jam.

Bungalow
Grown in the foothills of the Himalayas, this blend of first and second flush organic Darjeeling teas produces a light, yet complex tea with the aroma and flavor of fruits, nuts and flowers.

Lord Bergamot
A flavor somewhat superior to traditional Earl Grey. Fragrant Ceylon Dimbulla and Uva are artfully combined with select teas from India’s Assam valley, then scented with the flavor of bergamot from the realm of Reggio Calabria, Italy.

Sencha
Slender needle-like leaves produce a deeply vegetal taste and aroma, ripe with notes of toasted rice and nori. Harvested in the spring to early summer just south of Mt. Fuji, the leaves are steamed to perfection to stop oxidation of the leaf, as well as to lock in their deep jade color and flavor.

Chocolate Peppermint Pu’erh
A decadent and cooling offering blended with Pacific Northwest peppermint leaves, rich cocoa nibs, aged pu’erh and European orange blossoms.

Meadow
A blend of golden Egyptian chamomile flowers and mildly stimulating, fragrant hyssop joined with smooth Cape Rooibos, rose petals and linden flowers.

Peppermint Leaves
Made with the best peppermint from the Pacific Northwest. Gently hand-screened for perfect leaf size, it infuses a full, creamy flavor with distinct chocolate notes and an intense finish.