

STORY OF TEA

Afternoon Tea remains to this day a graceful affair to be enjoyed in the company of family and friends. It is a social event that was made fashionable for the upper class by Anna, Duchess of Bedford, in the early nineteenth century. The custom quickly grew in popularity, spreading across Europe, making the trans-atlantic journey and continuing west to Denver's Grand Dame.

In the hotel's early years, Brown Palace Tea was served in the Ladies Ordinary, a two-story room on the eighth floor in the Ship Tavern corner. This room was a combination Ladies Lounge and Tea Room, with panoramic views of the city and the plains. In 1910, The Lounge that occupied a corner of the ground floor was dedicated entirely to the ladies for "High Tea." The cost of 35 cents for the Complete Tea, including finger sandwiches and pound cake, was considered at the time "modest." Tea has been served throughout the hotel, including the lounge located in what is now the Ship Tavern, the Palace Arms, then known as the Mayfair Room, and the Grand Salon, today's Onyx Room.

Today, the legacy of Afternoon Tea continues daily at center stage in the grandeur of the Atrium, continuing a tradition treasured for generations. The Atrium offers an intimate escape for all to enjoy our beautifully steeped loose-leaf teas, homemade scones with Devonshire cream, preserves, finger sandwiches, and an exquisite selection of pastries accompanied by live pianists. It is our privilege to welcome you to experience all that is Tea at the Brown Palace Hotel and Spa.



AFTERNOON TEA AT THE BROWN PALACE HOTEL AND SPA

MONDAY - SUNDAY - 12:00 PM - 4:00 PM

The Brown Palace Signature Tea 40

A selected tea of your choice accompanied by homemade scones with Devonshire cream, preserves, finger sandwiches, and an exquisite selection of classic tea pastries.

Children ages six and under 18.00

The Royal Palace 46

A selected tea of your choice, a refreshing glass of Kir Royale accompanied by homemade scones served with Devonshire cream, preserves, finger sandwiches, an exquisite selection of classic tea pastries and finished with a Brown Palace truffle.

Children ages six and under 22.00 (child's sparkling)

Veuve Clicquot for Two 134

A half bottle of Veuve Clicquot, a selected tea of your choice accompanied by homemade scones served with Devonshire cream, preserves, finger sandwiches, an exquisite selection of classic tea pastries and finished with a Brown Palace truffle.

Moët & Chandon Tea for Four 250 | 200

Enjoy a bottle of Moët Impérial or Chandon Brut, a selected tea of your choice accompanied by homemade scones served with Devonshire cream, preserves, finger sandwiches, an exquisite selection of classic tea pastries and finished with a Brown Palace truffle.
Moët Impérial 250 | Chandon Brut 200

Bring the Experience Home 18

All our loose leaf teas are available packaged in our 3 oz. Brown Palace tins.
Great as a gift or to enjoy yourself. Please ask your server for details.

*Please make your server aware of any food allergies or dietary restrictions upon arrival. Parties of five or more, please choose a maximum of three teas.
Complimentary second plate of sandwiches included. Additional scones and pastries are available for an additional charge.*

BLACK TEA SELECTIONS

Organic Brown Palace Crown Jewel

A special blend of Assam, a nice tippy leaf with a malty bright flavor, and Ceylon, a light, high-grown leaf with a pungent, brisk flavor. The combination creates a rich, full-bodied tea exclusive to the Brown Palace Hotel and Spa

Organic Darjeeling

Considered the champagne of teas, Darjeeling is smooth and balanced with a flowery aroma and golden color

Organic Earl Grey

A fine Ceylon with a compelling bergamot scent (decaf option available)

Organic Palace Grey

The wife of Earl Grey preferred this floral blend over her husband's, finished with lemon notes

Black Currant

Gently brisk black tea with fresh berry essences

GREEN TEA SELECTIONS

Organic Pomegranate Green

Luscious green tea with hints of pomegranate and cranberry

Organic Jasmine Fragrant Cloud

A high quality jasmine-scented tea that is light and ethereal

Organic Serene Green

Organic green tea with creamy citrus notes

SPECIALTY TEAS

Jade Oolong

Complex tea with biscuit, cream and sweet grass notes

Organic Masala Chai

Black tea with exotic spices and rich flavors

Organic Coconut Mate

Organic yerba mate with coconut, hearty flavor and sweet finish

Crimson Hibiscus Berry

Fruit tea with intense berry flavors, sweet with a tart finish (caffeine free)

HERBAL TEAS

Herbal Chai

Rooibos-based chai with sweet flavors of ginger, clove and vanilla (caffeine free)

Peppermint

A wonderfully refreshing and flavorfully minted tea (caffeine free)

Vanilla Rooibos

Top grade African Rooibos generously flavored with Madagascar vanilla (caffeine free)

Ask your server for our selection of seasonal teas.



ATRIUM OFFERINGS • MON - SUN 4:30PM - 7:30PM

Caramelized Onion Rings (V)	9
house ketchup and mustard	
Roasted Beet Hummus (V) (GF)	12
pickled and fresh vegetables with rye crackers	
Bacon & Egg Bites (V) (GF)	12
steamed egg whites, slow cooked egg yolk caramel, bacon-onion marmalade	
Blistered Shishito Peppers (V) (GF)	12
Peruvian sea salt & shoyu	
Cheese & Charcuterie Plate (V) (GF)	20
local & imported cheese, housemade charcuterie & seasonal condiments	
Focaccia Bread (V)	12
olives & blue cheese spread	
Grass Fed Steak Sliders	15
onion brioche, pickled cucumber, tater tots and cheese fondue	
Heirloom Tomatoes and Burrata (V) (GF)	half 14 / full 22
country dill bread	

Here at the Brown Palace we make a conscious effort to only buy quality ingredients that are organic, local, humanely raised and 100% GMO-free when at all possible.

**These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.*

(GF) Able to be prepared Gluten Free.

(V) Can be prepared Vegetarian.

LOBBY TEA COCKTAILS

Apple Blossom	14
Calvados Brandy, Huckleberry Jam, Madagascar Vanilla, Fresh Lime Juice	
Sophisticate	14
Ketel One Citroen, Red Raspberry Rose Syrup, Fresh Lemon Juice, Sparkling Rosé	
At The Ballet	15
Green Chartreuse, St. Germain, Grapefruit, Cinnamon, Fresh Lime Juice, Grapefruit Bitters, Champagne	
Lady Grey 75	15
Lillet Blanc, Palace Grey Tea Syrup, Lavender, Fresh Lemon Juice, Champagne	
Stardust	15
Grey Goose Vodka, Tropical Chamomile Tea Syrup, Fresh Lime Juice, Peychaud's Bitters	
Heat Wave	15
Don Julio Blanco Tequila, Ancho Reyes Chile Liqueur, Pierre Ferrand Dry Curacao, Strawberry Jam, Fresh Lime Juice	
Vieux Carre	16
Bulleit Rye, Hennessy VS Cognac, Carpano Antica Vermouth, Benedictine, Peychaud's, Angostura Bitters	
Spectre	16
Leopold's Navy Strength Gin, Colorado Vodka Co., Kina l'Aero d'Or, Orange Bitters	

WINE

Sparkling Wines & Champagne

	Gl	Btl
Chandon, Brut , "Reserve", Napa County, California	14	56
Moët et Chandon, Brut , "Imperial", Champagne, France, 187 mL		24
Ruinart, Brut Rosé , Champagne, France, 375 mL		70
Veuve Clicquot-Ponsardin, Brut , "Yellow Label", Champagne, France, 375 mL		65
Dom Pérignon 2006, Brut , Champagne, France		315

White

Heinz Eifel, Riesling Kabinett , Mosel, Germany	12	48
Castello Banfi, Pinot Grigio , "San Angelo", Tuscany, Italy	12	48
Craggy Range, Sauvignon Blanc , "Te Muna Road Vineyard", Martinborough, New Zealand	16	64
Le Charmel, Rosé , Cotes de Provence, Provence, France	12	48
Chateau Souverain, Chardonnay , North Coast, California	12	48
Sonoma-Cutrer, Chardonnay , Sonoma Coast, California	16	64
Rombauer, Chardonnay , Carneros, California	19	76

WINE

Red	Gl	Btl
Locations, "OR", Pinot Noir , by Dave Phinney, Oregon	16	64
Cain, "Cuvée", Napa Valley, California	19	76
Arcanum, Toscana , "Il Fauno", Tuscany, Italy	16	64
Chateau Souverain, Merlot , California	12	48
Familia Zuccardi, Malbec , "Q", Uco Valley, Mendoza, Argentina	15	59
Marques de Murrieta, Rioja , "Finca Ygay", Reserva, Spain	15	59
The Prisoner, Red Blend , Napa Valley, California	20	79
Chateau Souverain, Cabernet Sauvignon , California	12	48
Terrazas de los Andes, Cabernet Sauvignon , "Reserva", Mendoza, Argentina	16	64
Jordan, Cabernet Sauvignon , Alexander Valley, California	29	120

Half Bottles

Sparkling Wines & Champagne

Veuve Clicquot, Demi-Sec , Champagne, France, NV	65
Besserat de Bellefon, Brut Rosé , "Cuvée des Moines", Champagne, France, NV	70
Ruinart, Blanc de Blancs, Brut , Champagne, France, NV	91
Krug, Brut , "Grande Cuvée", Champagne, France, NV	196

White

Selbach-Oster, Riesling , Spätlese Mosel, Germany, 2013	50
Trimbach, Riesling , Alsace, France, 2010	35
Patz & Hall, Chardonnay , "Dutton Ranch", Russian River Valley, California, 2014	65
Chalk Hill, Chardonnay , 2007 Sonoma Coast, California	60

Red

Giacomo Bologna "Braida", Barbera d'Asti , "Bricco dell'Uccellone", Piedmont, Italy, 2005	40
Icardi, Barbera d'Alba , "Surì di Mù", Piedmont, Italy, 2004	45
R. López de Heredia, Rioja , "Viña Cubillo", Crianza, Spain, 2006	65
Antinori, Toscana , "Tignanello", Tuscany, Italy, 2011	145
Château de Beaucastel, Châteauneuf-du-Pape , Rhône, France, 2011	99
Domaine Raspail-Ay, Gigondas , Rhône, France, 2013	75
Cain, "Cain Five", 2007 Spring Mountain District, California	125
Opus One, Napa Valley, California, 2011	235
Darioush, Cabernet Sauvignon , "Darius II", Napa Valley, California, 2011	99

BEER

Domestic

Anchor, Steam, San Francisco, California	7
Bass, Pale Ale, Baldwinsville, New York	7
Blue Moon, "Belgian White", Belgian-Style, Golden, Colorado	7
Breckenridge Brewery, "Avalanche", Amber Ale, Denver, Colorado	7
Colorado Native, Lager, Golden, Colorado	7
Coors, "Banquet", Lager, American-Style, Golden, Colorado	6
Coors, Light, Golden, Colorado	6
Great Divide, "Titan", IPA, Denver, Colorado	7
New Belgium, "Fat Tire", Amber Ale, Fort Collins, Colorado	7
Samuel Adams, "Boston Lager", Boston, Massachusetts	7
Sierra Nevada Brewing Company, Pale Ale, Chico, California	7

Import

Amstel, Light, Holland	7
Beck's, Non-Alcoholic, Bremen, Germany	5
Beck's, Pilsner, Bremen, Germany	7
Guinness, Extra Stout, Ireland	7
Heineken, Holland	7
Corona, "Extra", Mexico	7
Newcastle, Brown Ale, Tadcaster, England	7
Pilsner Urquell, Plzen, Czech Republic	7
St. Bernardus, "Abt 12", Quadrupel, Watou, Belgium	12
Westmalle, Tripel, Belgium	12

Draft

Herman Joseph's, "Private Reserve", Lager, Golden, Colorado	9
Odell, "Easy Street", Wheat, Fort Collins, Colorado	9



THE PALACE HOTEL AND SPA
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TEL. 552-1200

PALACE HOTEL AND SPA

ONE WAY

NO DOUBLE TURN

Tremont

ONE WAY

120



Recognized as home of the power breakfast and lunch, Ellyngton's serves contemporary American cuisine with attentive and thoughtful service. Champagne Brunch offers decadent buffet tables featuring our very best, including artful and delicious offerings from the hotel's own bakery complemented with the finest champagne.



Aside from serving the best prime rib in Denver, Ship Tavern is an exceptional choice in dining, delighting guests with its menu of burgers, steak, seafood and ale. This casual and lively restaurant offers a vintage pub atmosphere and also features exceptional micro-brewed beer, premium spirits and wines, and live entertainment Wednesday through Saturday evenings.



A sophisticated retreat in a quiet club atmosphere, Churchill is a Brown Palace gem, offering an extensive list of single-malt scotches, small-batch bourbons, classic cocktails, premium spirits and wines. With a selection of over 30 cigars, our customized humidor has something for every palate.



Offering sustainable and seasonal cuisine, the Palace Arms menu goes above and beyond the well-loved classics, offering a variety of different options from ingredient-focused contemporary cuisine, tasting menus, and private dining events. Recipient of "Best of Award of Excellence" from Wine Spectator Magazine and consistently rated as one of the best choices in downtown Denver for fine dining experiences, Palace Arms at The Brown can easily be considered the hotel's crown jewel.



BROWN PALACE COFFEE & TEA CO.

The Brown Palace is home to Coffee & Tea Co., tucked in a cozy corner located right inside the main entrance of the hotel. This popular morning spot offers Allegro coffee and tea, and an array of pastries and baked goods prepared daily by the hotel's pastry kitchen