

Mar-Tea-Nis

Neverland's own Tea-Infused Cocktails \$7

Crafted with house-infused vodka and premium spirits (1.5 oz).

- Shaken (5 oz) with ice.
- Long (16 oz) with ice, topped with sparkling water.

ROYAL ALBERT *Bumble Berry Herbal Tisane*

Floral vodka and pink grapefruit liqueur.

SHELLEY *Peaches & Dreams White Tea*

Vanilla vodka and Lillet.

PARAGON *Pink Lemonade Herbal Tisane*

Lemon vodka and Galliano.

AYNSLEY *Wild Strawberry Green Tea*

Blueberry vodka and Chambord.

WEDGEWOOD *Heavenly Cream Scented Black Tea*

Lavender vodka and Baileys Irish cream.

FEATURE MAR-TEA-NI

Ask your server for details.

Tipsy Tea Flights

TIPSY VITALI-TEA FLIGHT \$15

Three 7 oz Vitali-Teas, each with 1 oz of spirit, served on a paddle with cheese and herb biscotti.

- Blackcurrant and Grey Goose, with fresh strawberries.
- Moroccan Mint and Hendrick's gin, with fresh cucumber.
- Citrus Spice and Cruzan rum, with fresh oranges and lemon.

MILK & COOKIES FLIGHT \$15

Three 7 oz tea lattes, each with 1 oz of spirit, served on a paddle with dark chocolate hazelnut biscotti.

- Strawberry Cream rooibos with house-infused berry vodka.
- Take me to Neverland black tea with house-infused chocolate vodka.
- Vanilla Ice Cream black tea with house-infused vanilla vodka.

Beer

PARALLEL 49 HOPARAZZI *India Pale Lager* \$6

GRANVILLE ISLAND KITSILANO *Maple Cream Ale* \$6

SCANDAL *Lager* \$6

BARD'S GOLD *Gluten-free Sorghum Beer* \$6

Celebrate **Happy Hour** with us, weekdays 3 - 6 pm.

Ask your server for details.

Wine

Sparkling	<i>Glass (6 oz) ... Bottle</i>	
MIMOSA Prosecco with organic orange juice	\$7	
PROSECCO Segura Viudas, Spain	\$7	\$35
ROSE Villa Veneto, Italy		\$40
CHAMPAGNE Mumm, France		\$130

White

VINHO VERDE Gatao, Portugal	\$7	\$25
SAUVIGNON BLANC Porcupine Ridge, S. Africa ...	\$8	\$30
PINOT GRIGIO Mission Hill, BC	\$8.5	\$32
SAUVIGNON BLANC Cloudy Bay, New Zealand		\$60

Red

MALBEC Trapiche Reserve, Argentina	\$8	\$30
PINOT NOIR Louis Latour, France		\$60

Join us for **Happy Hour**, weekdays 3 - 6 pm.
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Desserts

DARK CHOCOLATE ORANGE LAVA CAKE	\$7		
WITH GRAND MARNIER PARFAIT			
Rich dark chocolate lava cake, baked to order and served with a frozen Grand Marnier parfait (gluten-omitted).			
VANILLA BEAN CHEESECAKE	\$7		
Classic mascarpone cheesecake with Tahitian vanilla beans served with roasted peach compote, seasonal berries and toasted almond crumble (gluten omitted).			
SCONES WITH CREAM & JAM	\$7.5		
Three warm house-made mini citrus scones served with a side of Devon cream, our own strawberry jam, and orange marmalade (gluten and dairy omitted available).			
HIGH TEA PASTRY PLATE	\$8		
An assortment of three petit high tea pastries from our current selection (gluten and dairy-omitted options available).			
MACARONS	<i>Each</i>	<i>Six</i>	
Assorted Flavours (gluten and dairy omitted)		\$2	\$10

Visit us online for more information
NEVERLANDTEA.COM