

GLOBAL TEA AND BEVERAGE

EL PRESIDIO SAN AGUSTÍN
DEL TUCSON PRESENTS:



TEA BOOK

A COLLABORATION BETWEEN



Presidio
SAN AGUSTÍN
DEL TUCSON
MUSEUM



HISTORIA EN VIVO 199 + K712 P. 024





ONCE OUT OF NATURE I SHALL NEVER TAKE
MY BODILY FORM FROM ANY NATURAL THING,
BUT SUCH A FORM AS GRECIAN GOLDSMITHS MAKE
OF HAMMERED GOLD AND GOLD ENAMELLING
TO KEEP A DROWSY EMPEROR AWAKE;
OR SET UPON A GOLDEN BOUGH TO SING
TO LORDS AND LADIES OF BYZANTIUM
OF WHAT IS PAST, OR PASSING, OR TO COME.

— W. B. YEATS, 'SAILING TO BYZANTIUM'

LINES 25-32



WHITE TEAS

WHITE LIGHTNING (CHINA)

WHITE

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

SILVER NEEDLE BUDS PLUCKED FROM FUJIAN'S PRIZED DA BAI CULTIVAR. PALE GOLD LIQUOR WITH HONEYSUCKLE AROMA, A SILKY BODY ON THE PALATE, AND A SUBTLY SWEET FINISH THAT SOFTLY LINGERS LONG AFTER THE SIP.

FLORA ILAM (NEPAL)

WHITE

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

HAND-PLUCKED AT SIX THOUSAND FEET IN NEPAL'S ILAM VALLEY, DIRECTLY ACROSS THE BORDER FROM DARJEELING. SHOWS RARE FLORAL SUBTLETY, VANILLA SWEETNESS, AND THE PRIZED MUSCATEL CHARACTER OF THE EASTERN HIMALAYAS IN EACH GENTLY PERFUMED AND LINGERING SIP.

CEYLON SILVER TIPS (SRI LANKA)

WHITE

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

HAND-PLUCKED BUDS NEAR ADAM'S PEAK IN SRI LANKA'S CENTRAL HIGHLANDS, SUN-DRIED WITH MINIMAL PROCESSING. A LIGHT GOLDEN LIQUOR WITH NOTES OF WILDFLOWER HONEY AND GENTLE PINE. NATURALLY SWEET AND REMARKABLY LOW IN EVERYDAY CAFFEINE CONTENT.

MALAWI WHITE PEONY (MALAWI)

WHITE

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

BAI MU DAN-STYLE FROM SATEMWA ESTATE ON THYOLO MOUNTAIN. SOFT AND FLORAL WITH A GENTLE MELON SWEETNESS AND A REMARKABLY CLEAN FINISH IN THE CUP – AN ALTOGETHER UNEXPECTED DELIGHT FROM THE CONTINENT.





WHITE & GREEN TEAS

SILVERBACK NEEDLES (RWANDA) WHITE

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

HAND-PLUCKED BUDS FROM RUKERI VALLEY, NAMED FOR THE SILVERBACK GORILLA HABITAT THAT NEIGHBORS THE GARDENS. LIGHT AND DELICATE WITH FLORAL NOTES, SUBTLE FRUIT CHARACTER, AND A SMOOTH BUTTERY FINISH.

GLENBURN MOONSHINE (INDIA) WHITE

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FIRST FLUSH WHITE-STYLE FROM GLENBURN IN DARJEELING, MADE IN TINY BATCHES. LEMON LIQUOR WITH BRIGHT FLORAL AND CITRUS NOTES AND A REFRESHING HINT OF COOL MINT THAT LINGERS ON THE PALATE AND FINISH.

AFGHANI GREEN (AFGHANISTAN) GREEN

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

FROM THE VALLEYS OF KUNAR – PAN-FIRED AND SUN-DRIED BY HAND. CLEAN AND SMOOTH WITH GRASSY BRIGHTNESS AND SUBTLE FLORAL LIFT. IN AFGHAN CULTURE, CHAI SABZ – GREEN TEA – IS NOT A BEVERAGE BUT A WAY OF LIFE.

MOROCCAN MINT (CHINA & MOROCCO) GREEN

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

CHINESE GUNPOWDER GREEN WITH FRESH MOROCCAN SPEARMINT. FULL-BODIED AND COOLING. AS THE OLD MAGHREBI PROVERB GOES, THE FIRST GLASS IS AS GENTLE AS LIFE ITSELF, THE SECOND STRONG AS LOVE ITSELF, AND THE THIRD AS BITTER AS THE BITTER HAND OF DEATH.





GREEN TEAS

JASMINE DRAGON PEARLS (CHINA) GREEN

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$15

HAND-ROLLED FUJIAN GREEN SCENTED WITH FRESH JASMINE OVER MULTIPLE EVENINGS UNTIL FULLY SATURATED. INTENSELY FLORAL AND NATURALLY SWEET WITH A LONG HONEYED FINISH. THE PEARLS UNFURL SLOWLY IN THE CUP.

COLOMBIAN PAN-FIRED (COLOMBIA) GREEN

8OZ \$9 · 12OZ \$11 · POT/2 \$15 · POT/4 \$15

FROM THE BITACO ESTATE AT SIX THOUSAND FEET ON THE ANDEAN SLOPE, BESIDE A PROTECTED CLOUD FOREST. SWEET AND CREAMY WITH NOTES OF ANISE AND FRESH GRASS – UNLIKE ANY OTHER GREEN TEA YOU WILL ENCOUNTER TODAY.

DRAGONWELL (CHINA) GREEN

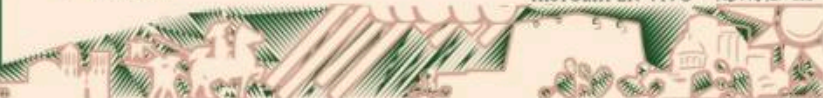
8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$15

LONGJING FROM HANGZHOU – CHINA'S MOST CELEBRATED GREEN TEA, PAN-FIRED FLAT BY HAND IN A WOK. SMOOTH AND GENTLY SWEET, WITH A CHARACTERISTIC TOASTED CHESTNUT WARMTH AND A LONG CLEAN FINISH IN THE CUP.

YUNNAN GREEN SNAIL (CHINA) GREEN

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$15

BI LUO CHUN-STYLE FROM WANGZI MOUNTAIN. HAND-ROLLED COILS PICKED IN EARLY MARCH. NUTTY AND THICK WITH VEGETAL FRESHNESS AND LIGHT MINERAL DEPTH THAT OPENS ACROSS SEVERAL SUCCESSIVE INFUSIONS IN THE CUP.





GREEN TEAS

GUNPOWDER GREEN (NEPAL) GREEN

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

TIGHTLY ROLLED PELLETS FROM THE HIMALAYAN FOOTHILLS OF NEPAL. FULL-BODIED WITH BOLD GRASSY BRIGHTNESS AND A SLIGHT SMOKINESS THAT LINGERS ON THE FINISH.

MANDALAY GREEN (MYANMAR) GREEN

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

FINELY ROLLED AND MADE JUST NORTH OF MANDALAY BY PALAUNG MINORITY FARMERS WORKING SMALL FAMILY PLOTS. FRESH AND FLORAL WITH NOTES OF SWEET CORN, ASPARAGUS, AND A GENTLE TOASTINESS ON THE FINISH.

AWA BANCHA (JAPAN) GREEN

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

A RARE FERMENTED GREEN TEA FROM TOKUSHIMA PREFECTURE – ONE OF JAPAN'S MOST ANCIENT TEAS. DISTINCTLY SOUR AND SAVORY WITH AN EARTHY DEPTH AND A MELLOW, CLEAN FINISH THAT REWARDS PATIENT ATTENTION.

GYOKURO (JAPAN) GREEN

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

SHADED FOR TWENTY OR MORE DAYS BEFORE HARVEST TO BUILD AMINO ACIDS AND UMAMI. THE PINNACLE OF JAPANESE GREEN TEA – INTENSELY SWEET, SILKY, AND SAVORY WITH A PROFOUND OCEANIC DEPTH ON THE PALATE.





GREEN TEAS

ARAKAI ESTATE PAN ROASTED

GREEN

(AUSTRALIA)

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FROM BELLTHORPE, QLD – JAPANESE CULTIVARS HANDLED WITH TAIWANESE TECHNIQUE. NOTES OF STEAMED SPINACH, BROWN SUGAR, VANILLA, AND ORCHID CHARACTER. BRIDGES KAMAIRICHA AND HIGH-MOUNTAIN OOLONG IN A SINGLE CUP.

HARENDONG TWISTED LEAF (INDONESIA) GREEN

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

FROM HARENDONG ESTATE IN THE HIGH ELEVATIONS OF WEST JAVA. THE TIGHTLY TWISTED LEAVES YIELD A CLEAN, SWEET CUP WITH LIGHT VEGETAL CHARACTER AND A REFRESHING BRIGHTNESS THAT LINGERS ON THE FINISH.

MALAWI GREEN (MALAWI)

GREEN

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

FROM THE HIGH-ALTITUDE SATEMWA GARDENS ON THYOLO MOUNTAIN IN SOUTHERN MALAWI. CLEAN AND LIGHT-BODIED WITH SWEET CITRUS ZEST AND FRESH CUT GRASS NOTES – REMARKABLY DELICATE FOR AN AFRICAN-GROWN GREEN TEA.

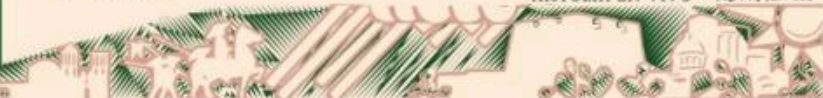
DRAGONCLAW EAU DE DRAGON

GREEN

(VIETNAM)

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

TRA MONG RONG – HARVESTED FROM ANCIENT WILD SHAN TUYET TREES IN VIETNAM'S HA GIANG HIGHLANDS. AN AXILLARY BUD, NOT AN ORDINARY LEAF. SILKY MOUTHFEEL WITH FLORAL SWEETNESS AND A SUBTLE HINT OF PINE.





OO LONG TEAS

IRON GODDESS OF MERCY (CHINA) OOLONG

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

TIE GUAN YIN FROM ANXI COUNTY – NAMED FOR THE BODHISATTVA OF COMPASSION WHO GIFTED A FARMER A TEA PLANT IN A DREAM. LIGHTLY OXIDIZED, INTENSELY FLORAL, BUTTERY, AND REMARKABLY LONG ON THE FINISH.

WILD-GROWN ANCIENT TREE (VIETNAM) OOLONG

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

HARVESTED FROM 500-YEAR-OLD SHAN TUYET TREES IN HA GIANG – HARVESTERS MUST CLIMB BY HAND TO REACH THE LEAVES. DEEP MINERAL COMPLEXITY, STONE FRUIT, CACAO, AND THE UNMISTAKABLE CHARACTER OF THE FOREST CANOPY.

WAIKATO OOLONG (NEW ZEALAND) OOLONG

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FROM NEW ZEALAND'S ZEALONG ESTATE – ONE OF THE WORLD'S RAREST ORGANIC TEA GARDENS. AN UNROASTED GREEN-STYLE OOLONG WITH FLORAL AND TROPICAL FRUIT CHARACTER, CREAMY SWEETNESS ON THE PALATE, AND A CLEAN MINERAL FINISH THAT REWARDS CAREFUL ATTENTION.

PIPACHA (CHINA) OOLONG

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

A FUJIAN OOLONG AGED IN PORT WINE BARRELS IN PORTO, PORTUGAL. CONTAINS NO ALCOHOL – ONLY THE ABSORBED FLAVOR. NOTES OF DRIED FRUIT AND HONEY, WITH AN ELEGANT PORT WINE NOSE AND A LONG MEDITATIVE FINISH.





OO LONG & BLACK TEAS

FORMOSA AMBER OOLONG (TAIWAN) OOLONG

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$15

BAKED OOLONG FROM THE CENTRAL TAIWAN MOUNTAINS. RIPE STONE FRUIT, WILDFLOWER HONEY, AND ROASTED NUT ON THE NOSE. HINTS OF DEEP RAISIN AND PLUM WITH A RICH AUTUMN LEAF NOTE THAT REWARDS THE ATTENTIVE DRINKER.

WAIKATO BLACK (NEW ZEALAND)

BLACK

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FROM ZEALONG ESTATE IN HAMILTON, NEW ZEALAND. FULL-BODIED AND BISCUITY WITH DISTINCT NOTES OF GINGERBREAD AND LATE SUMMER HONEY THROUGHOUT. REMARKABLY ELEGANT FOR A BLACK TEA, WITH A LONG ROUNDED FINISH THAT REWARDS THE SERIOUS DRINKER.

MITYANA ESTATE (UGANDA)

BLACK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

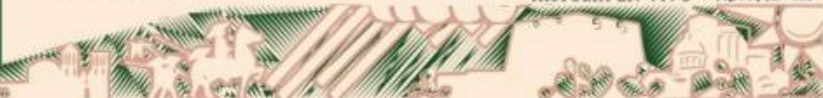
GROWN AT 3,800 FEET IN THE HIGHLANDS OF CENTRAL UGANDA. RICH AND FULL-BODIED WITH SWEET TOBACCO AND WOOD NOTES, MALT CHARACTER, AND BRIGHT ASTRINGENCY – TAKES MILK BEAUTIFULLY, OR STANDS ON ITS OWN MERITS.

BURMESE BREAKFAST (MYANMAR)

BLACK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

GROWN AT FORTY-FIVE HUNDRED FEET IN MYANMAR'S SHAN STATE BY PALAUNG MINORITY FARMERS. MILKY-CHOCOLATE TONES THROUGHOUT, ROBUST YET SMOOTH. A PERFECT EVERYDAY BLACK TEA AND SUPERB WITH A SPLASH OF MILK.





BLACK TEAS

MUGHAL HORSEMAN'S TEA (BANGLADESH) BLACK

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

FROM THE TETULIA REGION, JUST ACROSS THE BORDER FROM DARJEELING. FULL-BODIED, WITH LITTLE BITTERNESS AND A LIGHT CHERRY AROMA. NAMED FOR THE MUGHAL CAVALRY OF THE SEVENTEENTH CENTURY THAT RODE THESE HILLS.

SATEMWA MALAWI BLACK (MALAWI) BLACK

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

A SECOND OFFERING FROM SATEMWA ESTATE ON THYOLO MOUNTAIN IN MALAWI BRIGHT AND BRISK WITH FRESH CITRUS LIFT AND A CLEAN MALT BASE. MORE DELICATE THAN THE MALT OF MALAWI – AN EXCEPTIONAL DAILY CUP.

MOZAMBIQUE BREAKFAST (MOZAMBIQUE) BLACK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

FROM MONTE METILILE ESTATE AT FOUR THOUSAND FEET NEAR MOUNT NAMULI – QUITE POSSIBLY AFRICA'S BEST-KEPT TEA SECRET. SMOOTH AND MALTY ON THE PALATE WITH STONE FRUIT CHARACTER AND A RICH AMBER CUP.

DECAF INDONESIAN BLACK (INDONESIA) BLACK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

SUMATRAN BLACK DECAFFEINATED USING SUPERCRITICAL CO₂ – THE CLEANEST METHOD. EARTHY, CHOCOLATEY, AND SMOOTH WITH A TOASTY FINISH. ALL THE RITUAL OF A GOOD CUP OF BLACK TEA, WITHOUT ANY OF THE BUZZ.





BLACK TEAS

LOS ANDES ORGANIC (GUATEMALA) BLACK

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

FROM THE LOS ANDES ESTATE HIGH ON THE ATITLÁN VOLCANO – A PRIVATE CLOUD FOREST RESERVE. MALTY, WITH NOTES OF COCOA AND ROASTED FRUIT. A MEDIUM-BODIED GEM FROM AN UNEXPECTED TEA ORIGIN.

MALT OF MALAWI (MALAWI) BLACK

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FROM SATEMWA ON THYOLO MOUNTAIN – MALAWI'S OLDEST FAMILY-RUN ESTATE, NOW IN ITS THIRD GENERATION. RICH AND MALTY WITH CARAMEL, DARK CHOCOLATE, AND A DEEP BURNT SUGAR SWEETNESS ON THE PALATE AND FINISH.

KINGDOM OF COLCHIS (GEORGIA) BLACK

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

FROM THE KOLKHETI LOWLANDS – WHERE THE LEGEND OF THE GOLDEN FLEECE WAS BORN. RICH AND BOLD WITH BRIGHT NOTES OF ORANGE ZEST AND CINNAMON. GEORGIA HAS BEEN GROWING TEA IN THIS REGION FOR ALMOST TWO CENTURIES.

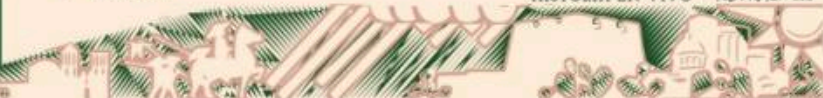
EARL GREY (UK BLEND) BLACK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

THE QUINTESSENTIAL BRITISH BLEND: BLACK TEA SCENTED WITH OIL OF CALABRIAN BERGAMOT. FRAGRANT, BRISK, TIMELESS, AND NAMED FOR THE PM WHO CHAMPIONED IT.



HISTORIA EN VIVO *Presidio San Agustín del Toluca*





BLACK & DARK TEAS

MINNESOTA N'ICE TEA (USA BLEND) BLEND

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

FROM TEASOURCE IN ST. PAUL – BLACK AND JASMINE GREEN WITH LEMONGRASS, ROSE PETALS, AND CORNFLOWER. TASTES OF ORANGES WITH A FLORAL TOUCH. PERFECT HOT OR ICED.

KENYA PURPLE LEAF (KENYA) PURPLE

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

A CULTIVAR DEVELOPED BY THE TEA RESEARCH FOUNDATION OF KENYA AT HIGH ALTITUDE ON MOUNT KENYA. STONE FRUIT, STRAWBERRY, AND TROPICAL NOTES. EXTRAORDINARILY HIGH IN ANTIOXIDANT ANTHOCYANINS.

LAPSANG SOUCHONG (CHINA) DARK

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

FROM THE WUYI MOUNTAINS – LEAVES SMOKE-DRIED OVER STRIPPED PINWOOD. DEEP NOTES OF WOOD, PEAT, AND SMOKE LIKE A FINE MALT WHISKY. ONCE THE TASTE IS ACQUIRED, IT BECOMES A LOYAL COMPANION FOR LIFE.

PU'ERH TUO CHA (CHINA) DARK

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

PRESSED INTO A BIRD'S NEST SHAPE FOR TRADE ALONG THE ANCIENT TEA HORSE ROAD. POST-FERMENTED, MELLOW, AND EARTHY WITH TOBACCO SWEETNESS THAT DEEPENS ACROSS MULTIPLE SUCCESSIVE PATIENT INFUSIONS IN THE CUP.

PHONGSALY DARK (LAOS) DARK

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

A POST-FERMENTED DARK TEA WITH LIVELY CITRUS AND MINERAL ON THE NOSE, EVOLVING TO AROMATIC WOOD AND RIPE FRUIT. BRIDGES PU'ERH AND HIGH-MOUNTAIN OOLONG.





HERBAL & YELLOW TEAS

TUCSON TISANE (GERMANY & NIGERIA) **HERBAL**

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

OUR HOUSE HERBAL BLEND. HIBISCUS – KNOWN AS ZOBO ACROSS NIGERIA AND KARKADE THROUGHOUT NORTH AFRICA – ANCHORS THIS CAFFEINE-FREE POUR WITH TART BERRY BRIGHTNESS AND A SOFT APRICOT FINISH ON THE PALATE.

NOPAL (MEXICO) **HERBAL**

8OZ \$5 · 12OZ \$7 · POT/2 \$9 · POT/4 \$11

BREWED FROM THE DRIED PADS OF THE OPUNTIA CACTUS – A STAPLE OF MEXICAN TRADITIONAL WELLNESS. MILD, EARTHY, AND LIGHTLY SWEET WITH A GENTLE VEGETAL CHARACTER IN THE CUP AND COMPLETELY CAFFEINE-FREE.

WILD BLUEBERRY LEAF (GEORGIA) **HERBAL**

8OZ \$7 · 12OZ \$9 · POT/2 \$11 · POT/4 \$13

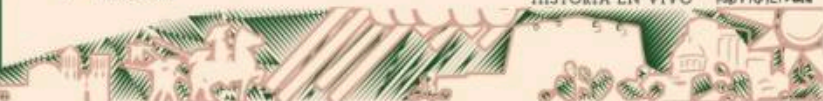
HAND-FORGED IN THE FORESTS OF IMERETI AND PROCESSED LIKE BLACK TEA. RICH WITH TART BLUEBERRY, BRIGHT CITRUS, AND HIBISCUS SWEETNESS. CAFFEINE-FREE, YET HEARTY AND SATISFYING AS A FULL-BODIED BLACK TEA.

HWANGCHA YELLOW TEA (KOREA) **YELLOW**

8OZ \$9 · 12OZ \$11 · POT/2 \$13 · POT/4 \$15

FROM BOSEONG COUNTY – PROCESSED USING THE TRADITIONAL MINHWANG METHOD. SEMI-OXIDIZED, SITTING BETWEEN GREEN AND BLACK ON THE SPECTRUM. FRUITY WITH GRAPE, QUINCE, AND DARK CHERRY. TANGY AND TOASTY.

*ADD LOCALLY GROWN EPHEDRA VIRIDIS TO YOUR CUP (\$3) OR POT (\$5).





ICED OFFERINGS

ONE COMPLIMENTARY REFILL

AFGHANI GREEN (AFGHANISTAN) \$6

FROM THE VALLEYS OF KUNAR – PAN-FIRED AND SUN-DRIED BY HAND. CLEAN AND SMOOTH WITH GRASSY BRIGHTNESS. IN AFGHAN CULTURE, CHAI SABZ – GREEN TEA – IS A WAY OF LIFE.

MOROCCAN MINT (CHINA & MOROCCO) \$6

CHINESE GUNPOWDER GREEN WITH MOROCCAN SPEARMINT. FULL-BODIED AND COOLING. THE FIRST GLASS IS GENTLE AS LIFE, THE SECOND AS STRONG AS LOVE, THE THIRD AS BITTER AS DEATH.

MOZAMBIQUE BREAKFAST (MOZAMBIQUE) \$6

FROM MONTE METILILE ESTATE AT 4,000 FEET NEAR MOUNT NAMULI – AFRICA'S BEST-KEPT TEA SECRET. SMOOTH AND MALTY WITH STONE FRUIT AND A RICH AMBER CUP.

DECAF INDONESIAN BLACK (INDONESIA) \$6

SUMATRAN BLACK DECAFFEINATED USING SUPERCRITICAL CO₂ – THE CLEANEST METHOD. EARTHY, CHOCOLATEY, AND SMOOTH WITH A TOASTY FINISH. ALL THE RITUAL. NONE OF THE BUZZ.

TUCSON TISANE (GERMANY & NIGERIA) \$6

OUR HOUSE HERBAL BLEND. HIBISCUS – KNOWN AS ZOBO IN NIGERIA AND KARKADE ACROSS NORTH AFRICA – ANCHORS THIS CAFFEINE-FREE BLEND WITH TART BERRY BRIGHTNESS AND APRICOT FINISH.





CARRYOUT

HOT & ICED SELECTIONS TO GO

HOT WHITE TEA TO GO	\$5
HOT GREEN TEA TO GO	\$5
HOT OOLONG TEA TO GO	\$5
HOT BLACK TEA TO GO	\$5
HOT DARK TEA TO GO	\$5
HOT HERBAL BLEND TO GO	\$5
ICED GREEN TEA TO GO	\$6
ICED BLACK TEA TO GO	\$6
ICED HERBAL TEA TO GO	\$6
DRIP COFFEE TO GO	\$5

SWEETENER

WHITE SUGAR · CANE
SUGAR · BROWN SUGAR ·
HONEY · APPLE HONEY
(V) · MONKFRUIT

FLAVOR SYRUPS

VANILLA · CARAMEL ·
HAZELNUT · LAVENDER ·
FIG

CREAM & MILK

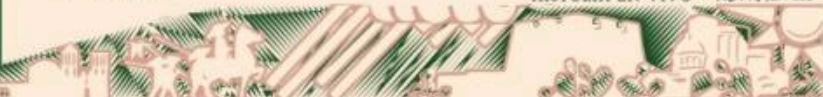
HEAVY CREAM · WHOLE
MILK · UNSWEETENED
OAT · UNSWEETENED
ALMOND

CITRUS

LEMON · LIME · ORANGE

COFFEE

ROTATING ROASTS – INQUIRE ON WHAT IS BEING
BREWED TODAY. DECAF TYPICALLY AVAILABLE ON
REQUEST.





SWEET & SAVORY BITES

CHILTEPIN BROWNIE (VEGAN & GF) \$6

DENSE DARK CHOCOLATE WITH WILD SONORAN CHILTEPIN. FUDGY AND RICH WITH A CLEAN PEPPERY FINISH THAT LINGERS LONG AFTER THE SWEETNESS FADES.

APRICOT-TARRAGON COOKIE \$6

BUTTERY SHORTBREAD WITH DRIED APRICOT AND FRESH TARRAGON. BRIGHT FRUIT SWEETNESS BALANCED BY ANISE-LIKE HERBAL NOTES. DELICATE AND SURPRISING.

BROWNEB BUTTER-MESQUITE BROWNIE \$6 (GF)

FUDGY BROWNIE MADE WITH BROWNEB BUTTER AND MESQUITE FLOUR. NUTTY CARAMEL DEPTH WITH A SUBTLE EARTHY SWEETNESS. RICH WITHOUT BEING HEAVY.

ROSEMARY-PARMESAN SHORTBREAD (GF) \$6

SAVORY SHORTBREAD WITH FRESH ROSEMARY AND AGED PARMESAN. BUTTERY AND CRUMBLY WITH HERBAL BRIGHTNESS AND UMAMI DEPTH. PERFECT WITH TEA.

FOR THE TABLE – ONE OF EACH \$20

ALL FOUR BITES TO SHARE. A CURATED TASTING OF SWEET AND SAVORY, TRADITIONAL AND UNEXPECTED.





GRAZING BOARDS

CURATED BOARDS FOR LINGERING AFTERNOONS AND EVENINGS. EACH BOARD SERVES TWO TO THREE.

THE CAMPESINO

\$24

(GF)

A ROTATING SELECTION OF CURED MEATS, MARINATED ARTICHOKE HEARTS, OLIVES, CHEESE, AND (GF) CRACKERS WITH EVOO.

THE GARDEN AND GROVE

\$24

(VEG · GF · NUTS*)

A ROTATING SELECTION OF PICKLED VEGETABLES, MARINATED ARTICHOKE HEARTS, CHEESES, ROASTED NUTS, AND (GF) CRACKERS WITH EVOO.

THE WAYSTATION

\$24

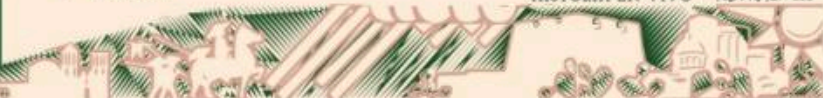
(VEG · NUTS*)

A ROTATING SELECTION OF DRIED FRUITS AND STARCHES, ROASTED NUTS, AND DULCE DE LECHE.

*NUTS INDICATES BOARD CONTAINS TREE NUTS.



HISTORIA EN VIVO *Presidio San Agustín del Peñasquito*





WHEN YOU ARE OLD AND GREY AND FULL OF SLEEP,
AND NODDING BY THE FIRE, TAKE DOWN THIS BOOK,
AND SLOWLY READ, AND DREAM OF THE SOFT LOOK
YOUR EYES HAD ONCE, AND OF THEIR SHADOWS DEEP;
HOW MANY LOVED YOUR MOMENTS OF GLAD GRACE,
AND LOVED YOUR BEAUTY WITH LOVE FALSE OR TRUE,
BUT ONE MAN LOVED THE PILGRIM SOUL IN YOU,
AND LOVED THE SORROWS OF YOUR CHANGING FACE;
AND BENDING DOWN BESIDE THE GLOWING BARS,
MURMUR, A LITTLE SADLY, HOW LOVE FLED
AND PACED UPON THE MOUNTAINS OVERHEAD
AND HID HIS FACE AMID A CROWD OF STARS.

— W. B. YEATS, 'WHEN YOU ARE OLD'

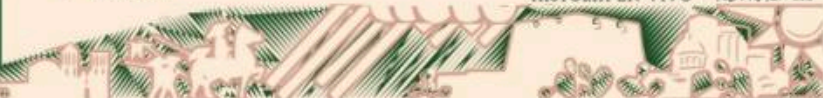
GLOBAL TEA & BEVERAGE



THE BRANDYLION TEA DOSSIER



HISTORIA EN VIVO PROYECTO 2014





WHAT IS TEA?

TEA: THE ORIGINAL INFUSION

TEA IS AMONG THE OLDEST PREPARED BEVERAGES IN THE WORLD, AND FOR MOST OF HUMAN HISTORY IT WAS A SINGLE WORD IN MANY LANGUAGES – CHA, CHAI, TE, TEA – ALL DESCENDING FROM THE SAME ROOT AND REFERRING TO THE SAME PLANT. THAT PLANT IS CAMELLIA SINENSIS (KUH-MEEL-YUH SI-NEN-SIS), AN EVERGREEN SHRUB NATIVE TO THE BORDERLANDS WHERE SOUTHERN CHINA, EASTERN INDIA, AND NORTHERN MYANMAR MEET. EVERY TRUE TEA MADE ANYWHERE ON EARTH COMES FROM THIS SINGLE PLANT.

THE SIMPLE DEFINITION

TEA IS THE PROCESSED LEAF OF CAMELLIA SINENSIS, STEEPED IN HOT WATER. THAT IS THE ENTIRE RECIPE. THE INFINITE VARIATION COMES FROM CULTIVAR, TERROIR, HOW THE LEAF IS PLUCKED, AND MOST OF ALL HOW MUCH IT IS ALLOWED TO OXIDIZE BEFORE THE PROCESS IS STOPPED. THE SIX RECOGNIZED TYPES OF TEA ARE NOT SIX DIFFERENT PLANTS – THEY ARE SIX DIFFERENT DECISIONS ABOUT HOW BEST TO HANDLE THE VERY SAME TEA LEAF.

TRUE TEA AND TISANE

CHAMOMILE IS NOT TEA. PEPPERMINT IS NOT TEA. ROOIBOS IS NOT TEA. THESE AND COUNTLESS OTHER HERBAL INFUSIONS ARE TISANES (TIH-ZAHNS), FROM THE OLD FRENCH FOR A MEDICINAL DRINK. A TISANE IS THE BEVERAGE YOU GET WHEN YOU STEEP ANY PLANT MATERIAL OTHER THAN CAMELLIA SINENSIS IN HOT WATER. THE TWO TRADITIONS HAVE SEPARATE HISTORIES AND SEPARATE CHEMISTRIES. OUR HOUSE TISANE AND OUR NOPAL ARE BELOVED DRINKS, BUT THEY ARE NOT THEMSELVES TEA.

A FAMILY, NOT A SINGLE DRINK

THE WORD TEA NAMES A TRADITION, NOT A SINGLE BEVERAGE. UNDER IT SIT THOUSANDS OF DISTINCT EXPRESSIONS SHAPED BY CULTIVAR, ALTITUDE, CLIMATE, PROCESSING METHOD, AND CENTURIES OF PRACTICE – SILVER NEEDLE FROM FUJIAN, GYOKURO FROM UJI, TIE GUAN YIN FROM ANXI, PURPLE CULTIVARS FROM MOUNT KENYA, ANCIENT-TREE OOLONGS FROM THE VIETNAMESE HIGHLANDS. ALL ARE PRODUCTS OF A SINGLE PLANT SHAPED BY TIME, PLACE, AND THE INTENTION OF THE MAKER.





HOW TEA IS MADE

IT STARTS IN THE GARDEN

EVERY TEA BEGINS IN THE FIELD, WHERE FRESH LEAVES AND BUDS ARE HAND-PLUCKED FROM MATURE CAMELLIA SINENSIS PLANTS. THE TIMING OF THE PLUCK – CALLED A FLUSH – DETERMINES MUCH OF WHAT THE FINISHED TEA WILL BECOME. A FIRST FLUSH OF EARLY SPRING YIELDS THE MOST DELICATE LEAVES. LATER FLUSHES YIELD TEAS OF GREATER BODY. THE FINEST TEAS ARE PLUCKED BUD-AND-TWO-LEAVES; THE VERY FINEST AS BUDS ALONE.

OXIDATION: THE CENTRAL VARIABLE

ONCE PICKED, THE LEAF BEGINS TO OXIDIZE – THE SAME BROWNING REACTION THAT DARKENS A CUT APPLE. OXIDATION IS WHAT DISTINGUISHES THE SIX TYPES OF TEA. A TEA OXIDIZED IMMEDIATELY BECOMES GREEN; A TEA OXIDIZED PARTIALLY BECOMES OOLONG OR PURPLE; A TEA FULLY OXIDIZED BECOMES BLACK. THE PROCESS IS HALTED BY HEAT, WHICH DEACTIVATES THE ENZYMES RESPONSIBLE.

PAN-FIRING AND STEAMING

THE HEAT THAT HALTS OXIDATION CAN BE APPLIED SEVERAL WAYS. CHINESE GREENS ARE PAN-FIRED, TUMBLED AGAINST THE HOT SURFACE OF A WOK. JAPANESE GREENS ARE STEAMED, HELD OVER PRESSURIZED VAPOR FOR LESS THAN A MINUTE. THE TWO PRODUCE DIFFERENT RESULTS: PAN-FIRED GREENS DEVELOP ROASTED, NUTTY, CHESTNUT-LIKE NOTES, WHILE STEAMED GREENS KEEP A VIVID VEGETAL FRESHNESS.

SHAPING, SWELTERING, AND FERMENTATION

AFTER THE KILL-GREEN, LEAVES ARE ROLLED, SHAPED, AND DRIED – HAND-ROLLED INTO PEARLS, COILS, OR NEEDLES; PRESSED INTO CAKES; PAN-FIRED FLAT. YELLOW TEA ADDS A SWELTERING STEP: WRAPPED AND GENTLY HEATED AFTER THE KILL-GREEN TO PRODUCE A GOLDEN COLOR AND MELLOW CHARACTER. DARK AND FERMENTED TEAS, OF WHICH PU'ERH IS THE MOST CELEBRATED, UNDERGO POST-FERMENTATION – MICROBIAL AGING THAT CAN CONTINUE FOR MANY DECADES.





THE TYPES OF TEA

WHITE TEA

THE LEAST PROCESSED OF ALL TRUE TEAS, WHITE TEA IS PLUCKED AS YOUNG BUDS AND FIRST LEAVES, ALLOWED TO WITHER AND DRY WITH MINIMAL INTERVENTION, AND NEVER ROLLED OR FIRED AGGRESSIVELY. THE RESULT IS A DELICATE, PALE LIQUOR WITH NOTES OF HONEYSUCKLE, MELON, AND HONEY. CAFFEINE IS LOW – ROUGHLY 15 TO 55 MILLIGRAMS PER 12 OUNCES. BAI MU DAN, OR WHITE PEONY, IS THE CLASSICAL FUJIAN STYLE, WHILE SILVER NEEDLE IS MADE FROM UNOPENED BUDS ALONE. OUR MENU CARRIES SILVER NEEDLE STYLES FROM CHINA, SRI LANKA, RWANDA, NEPAL, AND MALAWI, A GEOGRAPHY THAT REFLECTS HOW WIDELY THIS SINGULAR TRADITION HAS NOW TRAVELED.

GREEN TEA

THE TEA OF THE ANCIENT WORLD, AND STILL THE MOST WIDELY CONSUMED FORM OF CAMELLIA SINENSIS ON EARTH. GREEN TEA IS PAN-FIRED OR STEAMED IMMEDIATELY AFTER PLUCKING TO HALT OXIDATION, PRESERVING THE LEAF'S VEGETAL FRESHNESS AND CHLOROPHYLL. THE RESULT IS A GRASSY, SOMETIMES MARINE LIQUOR WITH HIGH LEVELS OF L-THEANINE, THE AMINO ACID THAT PRODUCES TEA'S CHARACTERISTIC ALERT CALM. CAFFEINE RANGES FROM 30 TO 75 MILLIGRAMS PER 12 OUNCES DEPENDING ON CULTIVAR AND HOW LONG THE LEAF IS STEEPED BY THE BREWER.

YELLOW TEA

THE RAREST OF THE SIX TYPES, PRODUCED IN SMALL QUANTITIES AND COMMANDING PRICES TO MATCH. YELLOW TEA IS PROCESSED MUCH LIKE GREEN – PAN-FIRED OR STEAMED TO HALT OXIDATION – BUT WITH AN ADDITIONAL SWELTERING STEP IN WHICH THE STILL-WARM LEAVES ARE WRAPPED AND RESTED IN A CLOSED CONTAINER. HWANGCHA IS THE KOREAN EXPRESSION, MADE WITH THE TRADITIONAL MINHWANG SWELTERING METHOD IN BOSEONG COUNTY, KOREA.



THE TYPES OF TEA

OOLONG TEA

THE CATEGORY OF PARTIAL OXIDATION, SITTING BETWEEN GREEN AND BLACK ON THE SPECTRUM. A LIGHTLY OXIDIZED OOLONG LIKE TIE GUAN YIN (TYEH-GWAHN-YEEN) – IRON GODDESS OF MERCY – RETAINS FLORAL, BUTTERY, ALMOST GREEN CHARACTER. A HEAVILY OXIDIZED OOLONG APPROACHES BLACK TEA IN DEPTH, WITH RIPE STONE FRUIT, HONEY, AND ROASTED NOTES. THE FINEST ARE GROWN AT HIGH ALTITUDE. CAFFEINE RUNS FROM 35 TO 60 MILLIGRAMS PER 12-OUNCE CUP DEPENDING ON OXIDATION.

PURPLE TEA

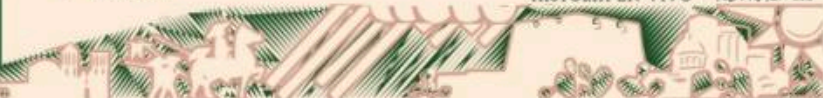
A RARITY AND A RELATIVE NEWCOMER. PURPLE TEA WAS DISCOVERED GROWING WILD IN THE ASSAM REGION AND LATER INTRODUCED TO HIGH-ALTITUDE KENYA FOR COMMERCIAL CULTIVATION. THE LEAVES CONTAIN EXTRAORDINARILY HIGH LEVELS OF ANTHOCYANINS – THE SAME ANTIOXIDANT PIGMENTS THAT GIVE BLUEBERRIES AND RED CABBAGE THEIR COLOR. PROCESSED SIMILARLY TO OOLONG, THE FINISHED CUP OFFERS FLAVORS OF STONE FRUIT, STRAWBERRY, AND TROPICAL NOTES WITH A CAFFEINE RANGE OF 35 TO 70 MILLIGRAMS PER SERVING.

BLACK TEA

FULLY OXIDIZED TEA, AND THE BACKBONE OF THE GLOBAL TEA TRADE. COMPLETE OXIDATION BEFORE FIRING PRODUCES ROBUST MALTY, CARAMEL, CHOCOLATE, AND DRIED-FRUIT CHARACTER ACROSS A WIDE RANGE OF STYLES. CAFFEINE RUNS 40 TO 70 MILLIGRAMS PER 12-OUNCE CUP – STILL ROUGHLY HALF WHAT AN EQUIVALENT CUP OF COFFEE DELIVERS. THE GREAT ORIGINS INCLUDE YUNNAN AND FUJIAN IN CHINA, DARJEELING AND ASSAM IN INDIA, CEYLON, AND INCREASINGLY THE HIGH-ALTITUDE ESTATES FOUND ACROSS EASTERN AND SOUTHERN AFRICA TODAY.

DARK AND FERMENTED TEA

THE SIXTH AND MOST MYSTERIOUS TYPE. DARK TEAS ARE PROCESSED SIMILARLY TO BLACK TEAS, THEN SUBJECTED TO MICROBIAL FERMENTATION THAT MAY CONTINUE FOR YEARS OR DECADES. THE MOST CELEBRATED EXAMPLE IS PU'ERH, RESERVED FOR POST-FERMENTED TEA PRODUCED IN YUNNAN PROVINCE. THESE TEAS ARE TYPICALLY PRESSED INTO CAKES, BRICKS, AND TUOCHAS FOR LONG-TERM AGING THAT DEEPENS COMPLEXITY AS THE FERMENTATION CONTINUES.





CHINA AND JAPAN

THE ORIGIN

TEA IS CHINESE. CAMELLIA SINENSIS HAS BEEN CULTIVATED IN WHAT IS NOW SOUTHERN CHINA SINCE AT LEAST THE SHANG DYNASTY (ROUGHLY 1766 TO 1050 BC), AND THE EARLIEST CREDIBLE ACCOUNTS OF TEA AS A BEVERAGE DATE TO THE THIRD CENTURY AD. EVERY TRADITION, PROCESSING TECHNIQUE, AND CATEGORY OF FINISHED TEA TRACES ITS ANCESTRY TO CHINESE PRACTICE. CHINA REMAINS THE WORLD'S LARGEST TEA PRODUCER AND EXPORTER, A POSITION RECLAIMED IN 2005.

THE SIX GREAT CHINESE CATEGORIES

CHINESE TEA IS TRADITIONALLY ORGANIZED INTO SIX GREAT CATEGORIES: WHITE, GREEN, YELLOW, OOLONG, BLACK (CALLED HONG CHA, OR RED TEA, IN CHINA), AND DARK FERMENTED. WITHIN EACH SIT DOZENS OF NAMED REGIONAL STYLES – LONGJING FROM HANGZHOU, BI LUO CHUN FROM DONGTING, TIE GUAN YIN FROM ANXI, DA HONG PAO FROM THE WUYI CLIFFS. A SINGLE REGION MAY PRODUCE A DOZEN DISTINCT TEAS WITH THEIR OWN NAMES.

JAPAN: REFINEMENT THROUGH CONSTRAINT

TEA ARRIVED IN JAPAN IN THE SIXTH CENTURY AD, BROUGHT BY BUDDHIST MONKS RETURNING FROM CHINA. OVER FOURTEEN CENTURIES, JAPAN DEVELOPED A TRADITION DEFINED NOT BY BREADTH BUT BY DEPTH: NEARLY ALL JAPANESE TEA IS GREEN, NEARLY ALL IS STEAMED RATHER THAN PAN-FIRED, AND NEARLY EVERY STAGE IS SUBJECTED TO EXTRAORDINARY REFINEMENT. GYOKURO, THE PINNACLE, IS SHADED FOR TWENTY OR MORE DAYS BEFORE HARVEST TO BUILD AMINO ACIDS AND A PROFOUNDLY OCEANIC UMAMI.

A MARKET UNDER PRESSURE

JAPAN'S CULTURAL WEIGHT EXCEEDS ITS PRODUCTION VOLUME. THE COUNTRY BARELY RANKS AMONG THE TOP TWENTY PRODUCERS GLOBALLY. AN AGING FARMING POPULATION AND LINGERING PANDEMIC EFFECTS CONTINUE TO STRAIN THE INDUSTRY. THE VERY FINEST EXPRESSIONS COMMAND PRICES THAT NOW REFLECT A GENUINE SCARCITY.





TEA AND EMPIRE

HOW TEA LEFT ASIA

FOR MORE THAN A THOUSAND YEARS, TEA WAS AN ASIAN BEVERAGE. THAT CHANGED IN 1557, WHEN PORTUGAL ESTABLISHED A TRADING PORT AT MACAU AND CHINESE TEA BEGAN FLOWING INTO EUROPE. DUTCH AND BRITISH MERCHANTS FOLLOWED. BY THE SEVENTEENTH CENTURY TEA HAD BECOME AN ENGINE OF IMPERIAL EXPANSION. THE OPIUM WARS OF THE NINETEENTH CENTURY WERE FOUGHT SUBSTANTIVELY OVER BRITISH ACCESS TO CHINESE TEA. THE GLOBAL MAP OF TEA PRODUCTION TODAY IS LARGELY THE WRECKAGE LEFT BEHIND BY THAT IMPERIAL EXPANSION.

THE VIOLENCE DONE TO INDIA AND SRI LANKA

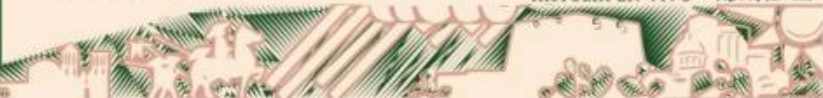
TEA GREW WILD IN ASSAM LONG BEFORE THE BRITISH ARRIVED, CONSUMED AS MEDICINE, NOT A COMMERCIAL CROP. BEGINNING IN THE 1830S, BRITISH COLONIAL AUTHORITIES SEIZED INDIAN FARMLAND AND FORCED ITS CONVERSION TO TEA PLANTATIONS TO BREAK CHINA'S MONOPOLY. THE HUMAN COST WAS CATASTROPHIC - MASS DISPLACEMENT, INDENTURED LABOR, AND FAMINE. SRI LANKA FOLLOWED THE SAME PATH AFTER COFFEE RUST DESTROYED THE ISLAND'S PLANTATIONS IN THE 1870S.

THE EXTRACTIVE PLANTATION MODEL IN AFRICA

KENYA, UGANDA, MALAWI, MOZAMBIQUE, AND RWANDA ARE NOW SIGNIFICANT TEA-PRODUCING NATIONS. MUCH OF THIS PRODUCTION IS CONTROLLED BY MULTINATIONALS OPERATING ON A PLANTATION MODEL INSTALLED BY EUROPEAN COLONIAL POWERS AND NEVER DISMANTLED. FARM-TO-CUP TRACEABILITY AND SINGLE-ESTATE CHARACTER, THE QUALITIES THAT DEFINE QUALITY ELSEWHERE, REMAIN STRUCTURALLY UNAVAILABLE ACROSS MOST OF AFRICAN TEA.

WHAT SINGLE-ESTATE MEANS HERE

OUR MENU'S AFRICAN TEAS ARE THE EXCEPTION. SATEMWA IN MALAWI IS A THIRD-GENERATION FAMILY ESTATE ON THYOLO MOUNTAIN. RUKERI IN RWANDA HAND-PLUCKS SILVER NEEDLES BESIDE SILVERBACK GORILLA HABITAT. MONTE METILILE IN MOZAMBIQUE GROWS AT FOUR THOUSAND FEET NEAR MOUNT NAMULLI. EACH IS AN ARGUMENT THAT AFRICAN TEA CAN BE MORE THAN THE COLONIAL MODEL SUGGESTS.



THE NEW TEA WORLD

BEYOND THE CANON

THE TRADITIONAL TEA CANON RUNS CHINA, JAPAN, INDIA, SRI LANKA, AND KENYA. EVERY OTHER ORIGIN TENDS TO BE TREATED AS A CURIOSITY. THAT FRAMING IS NO LONGER ACCURATE OR DEFENSIBLE. SERIOUS TEA IS NOW GROWN ON EVERY INHABITED CONTINENT, BY SMALL PRODUCERS APPLYING CLASSICAL TECHNIQUES TO LOCAL TERROIR, AND THE RESULTS ARE OFTEN GENUINELY DISTINCTIVE RATHER THAN MERELY IMITATIVE. TODAY'S QUALITY TEA WORLD LOOKS LESS LIKE A CANON AND MORE LIKE A SPRAWLING ARCHIPELAGO OF SMALL COMMITTED GROWERS EVERYWHERE.

THE AMERICAS

SOUTH AMERICA HAS PRODUCED TEA AT SCALE FOR DECADES – ARGENTINA RANKS AMONG THE WORLD'S TOP TEN PRODUCERS BY VOLUME – BUT NEARLY ALL OF THAT OUTPUT MOVES THROUGH INDUSTRIAL CHANNELS AND RARELY REACHES SERIOUS MENUS. COLOMBIA HAS TAKEN A DIFFERENT PATH ENTIRELY. THE BITACO ESTATE ON THE ANDEAN SLOPE AT SIX THOUSAND FEET, BESIDE A PROTECTED CLOUD FOREST, PRODUCES PAN-FIRED GREENS OF SWEET, CREAMY CHARACTER WITH FRESH ANISE. GUATEMALA'S LOS ANDES ESTATE ON THE ATITLÁN VOLCANO PRODUCES A RICH MALTY BLACK WITH DEEP COCOA AND ROASTED-FRUIT TONES ON THE PALATE.

OCEANIA AND THE SOUTHERN HEMISPHERE

NEW ZEALAND'S ZEALONG ESTATE OUTSIDE HAMILTON IS ONE OF THE WORLD'S RAREST ORGANIC TEA GARDENS, PRODUCING OOLONGS AND BLACKS THAT DEMONSTRATE WHAT WAIKATO TERROIR CAN DO WITH CLASSICAL CHINESE AND TAIWANESE TECHNIQUE. AUSTRALIA'S ARAKAI ESTATE AT BELLTHORPE IN QUEENSLAND GROWS JAPANESE CULTIVARS USING TAIWANESE PROCESSING – YIELDING NOTES OF STEAMED SPINACH, BROWN SUGAR, AND ORCHID THAT BRIDGE KAMAIRICHA AND THE HIGH-MOUNTAIN OOLONG TRADITION.

THE CAUCASUS AND SOUTHEAST ASIA

GEORGIA'S KOLKHETI LOWLANDS, SETTING OF THE GOLDEN FLEECE LEGEND, PRODUCE ORANGE-AND-CINNAMON BLACKS OF REAL DISTINCTION. WILD BLUEBERRY LEAF FORAGED FROM THE FORESTS OF IMERETI IS A TRADITIONAL CAUCASIAN TISANE. THE ANCIENT TEA TREES OF VIETNAM'S HA GIANG – SOME FIVE





TISANES

NOT TEA, BUT WORTHY

A TISANE IS ANY HERBAL INFUSION THAT DOES NOT DERIVE FROM *CAMELLIA SINENSIS*. THE WORD COMES FROM THE OLD FRENCH TISANE, MEANING A MEDICINAL OR RESTORATIVE DRINK, DESCENDING IN TURN FROM THE GREEK PTISANE. TISANES ARE NOT INFERIOR TO TEA – THEY ARE A SEPARATE TRADITION WITH A SEPARATE HISTORY AND CHEMISTRY. MOST TISANES ARE NATURALLY CAFFEINE-FREE, THOUGH A HANDFUL OF NOTABLE EXCEPTIONS EXIST AND DESERVE THEIR OWN PLACE ON A SERIOUS BEVERAGE MENU.

ROOIBOS, HONEYBUSH, AND YERBA MATE

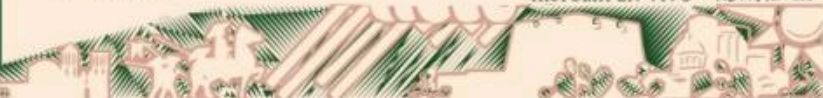
THREE TISANES HAVE ACHIEVED GLOBAL COMMERCIAL REACH AND RECOGNITION. ROOIBOS AND HONEYBUSH ARE SOUTH AFRICAN SHRUBS PRODUCING NATURALLY SWEET, TANNIN-FREE INFUSIONS PRIZED WORLDWIDE. YERBA MATE, BREWED FROM THE DRIED LEAVES OF A SOUTH AMERICAN HOLLY, IS FAMED FOR ITS UNUSUALLY HIGH CAFFEINE CONTENT AND ITS CEREMONIAL SIGNIFICANCE ACROSS ARGENTINA, PARAGUAY, URUGUAY, AND SOUTHERN BRAZIL. MATE HAS BEEN CONSUMED BY GUARANÍ COMMUNITIES SINCE LONG BEFORE ANY EUROPEAN CONTACT WITH THE CONTINENT.

THE MIDDLE EAST AND NORTH AFRICA

TEA AND TISANE BLUR ACROSS THE ARABIC-SPEAKING WORLD. BLACK TEA SERVED WITH CARDAMOM AND WARMING SPICES IS THE FOUNDATION OF GULF HOSPITALITY. ACROSS NORTH AFRICA, GREEN TEA BLENDED WITH ABUNDANT FRESH SPEARMINT AND Poured FROM HEIGHT – THE MOROCCAN RITUAL – IS TREATED AS BOTH REFRESHMENT AND SOCIAL SACRAMENT. HIBISCUS TISANE, CALLED KARKADE IN NORTH AFRICA AND ZOBO IN WEST AFRICA, PRODUCES A TART RUBY-RED INFUSION OF VIVID COLOR AND CHARACTER.

THE MEDITERRANEAN AND THE AMERICAS

GREEK MOUNTAIN TEA, FROM THE FLOWERING *SIDERITIS* PLANT ABOVE THREE THOUSAND FEET, HAS BEEN CONSUMED AS MEDICINE AND BEVERAGE FOR MILLENNIA. CARIBBEAN BUSH TEA BLENDS BAY, SOURSOP, AND LEMONGRASS WITH REGIONAL HERBS. OUR SONORAN EPHEDRA ADD-ON CONTINUES A LOCAL DESERT-PLANT TRADITION THAT PREDATES EUROPEAN ARRIVAL IN THIS REGION BY MANY CENTURIES.





BREWING TEA

THE THREE VARIABLES

BREWING TEA IS GOVERNED BY THREE VARIABLES: WATER TEMPERATURE, TIME, AND SPACE. MEASURE BY WEIGHT RATHER THAN VOLUME – DIFFERENT LEAVES HAVE WILDLY DIFFERENT DENSITIES, AND A TABLESPOON OF TIGHT GREEN PELLETS MAY WEIGH THREE TIMES WHAT A TABLESPOON OF LONG BLACK LEAVES WEIGHS. AS A RULE OF THUMB, ROUGHLY FIVE GRAMS OF LEAF MAKES A TWELVE-OUNCE CUP.

TEMPERATURE BY TYPE

DELICATE TEAS REQUIRE COOLER WATER; ROBUST TEAS CAN TOLERATE HEAT. WHITE TEAS BREW AT 150 TO 170 DEGREES FAHRENHEIT FOR ONE TO TWO MINUTES. GREEN AND YELLOW TEAS AT 160 TO 175 DEGREES FOR TWO TO THREE MINUTES. OOLONGS AT 185 TO 200 DEGREES FOR TWO TO THREE MINUTES. BLACK TEAS AT FULL BOIL – 200 TO 212 DEGREES – FOR THREE TO FIVE MINUTES. DARK TEAS AT FULL BOIL FOR TWO TO THREE MINUTES. MOST TISANES CAN BE STEEPED AT FULL BOIL ESSENTIALLY INDEFINITELY.

WHY TEMPERATURE AND SPACE MATTER

WATER THAT IS TOO HOT BURNS THE LEAF, RELEASING EXCESSIVE TANNINS AND DESTROYING AROMATIC COMPOUNDS. WATER TOO COOL FAILS TO EXTRACT THE TEA'S CHARACTER. EACH TYPE OF TEA HAS A WINDOW. THE LEAF MUST ALSO HAVE ROOM TO EXPAND AND THE WATER MUST CIRCULATE AROUND IT – TEA BAGS AND BALL INFUSERS CONSTRAIN BOTH. A BASKET INFUSER THAT RESTS INSIDE THE VESSEL HAS LONG BEEN THE GOLD STANDARD FOR SERIOUS BREWING.

GONGFU: A DIFFERENT PHILOSOPHY

WHAT HAS BEEN DESCRIBED IS THE WESTERN METHOD – ONE VESSEL, A MODERATE AMOUNT OF LEAF, A SINGLE LONG STEEP. THE CHINESE GONGFU (GONG-FOO) METHOD TAKES AN ENTIRELY DIFFERENT APPROACH: A SMALL VESSEL, A HIGH RATIO OF LEAF TO WATER, VERY SHORT STEEPS OF FIFTEEN TO FORTY-FIVE SECONDS, AND MANY SUCCESSIVE INFUSIONS. OOLONGS, PU'ERHS, AND HIGH-GRADE GREENS IN PARTICULAR REWARD THE GONGFU APPROACH HANDSOMELY.



GLOSSARY

ANTHOCYANINS (AN-THOH-SY-UH-NINS) – THE ANTIOXIDANT PIGMENTS RESPONSIBLE FOR RED, PURPLE, AND BLUE COLORS IN FRUITS, VEGETABLES, AND PURPLE TEA CULTIVARS. ABUNDANT IN KENYA'S PURPLE-LEAF VARIETIES.

AWA BANCHA (AH-WAH BAHN-CHAH) – A RARE FERMENTED GREEN TEA FROM TOKUSHIMA PREFECTURE, JAPAN, USING AN ANCIENT LACTIC-ACID FERMENTATION. SOUR, SAVORY, AND UNLIKE ANY OTHER JAPANESE GREEN.

BAI MU DAN (BYE MOO DAHN) – LITERALLY WHITE PEONY. THE CLASSICAL FUJIAN STYLE OF WHITE TEA, MADE FROM A BUD AND TWO YOUNG LEAVES.

BI LUO CHUN (BEE LWOH CHWOON) – A CELEBRATED CHINESE GREEN TEA FROM DONGTING, HAND-ROLLED INTO TINY COILS RESEMBLING SNAIL SHELLS. THE NAME MEANS GREEN SNAIL SPRING.

CAMELLIA SINENSIS (KUH-MEEL-YUH SI-NEN-SIS) – THE SINGLE PLANT SPECIES FROM WHICH ALL TRUE TEA IS MADE. NATIVE TO THE BORDERLANDS OF SOUTHERN CHINA, EASTERN INDIA, AND NORTHERN MYANMAR.

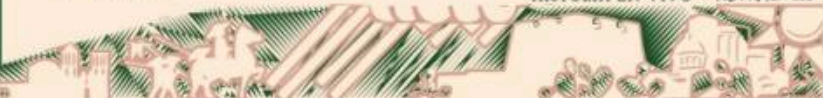
CULTIVAR – A PLANT VARIETY DEVELOPED AND PROPAGATED BY HUMANS, OFTEN THROUGH GRAFTING OR CLONING, TO PRESERVE SPECIFIC TRAITS. MOST NAMED TEAS ARE TIED TO A SPECIFIC CULTIVAR.

DA BAI (DAH BYE) – LITERALLY BIG WHITE. A FUJIAN CULTIVAR PRIZED FOR ITS LARGE, SILVERY BUDS, FAVORED FOR SILVER NEEDLE AND BAI MU DAN PRODUCTION.

FLUSH – A SINGLE HARVEST OF NEW GROWTH FROM A TEA PLANT. FIRST FLUSH OF EARLY SPRING YIELDS THE MOST DELICATE LEAVES; LATER FLUSHES YIELD TEAS OF GREATER BODY.

GAIWAN (GYE-WAHN) – A SMALL LIDDED CHINESE BREWING VESSEL, TYPICALLY PORCELAIN, USED FOR GONGFU-STYLE PREPARATION.

GONGFU (GONG-FOO) – A CHINESE TEA PREPARATION USING A SMALL VESSEL, A HIGH LEAF-TO-WATER RATIO, AND MANY SHORT SUCCESSIVE INFUSIONS. FLAVOR EVOLVES ACROSS THE SESSION.



GLOSSARY

GYOKURO (GYOH-KOO-ROH) – THE PINNACLE OF JAPANESE GREEN TEA. SHADED FOR TWENTY OR MORE DAYS BEFORE HARVEST TO DEVELOP AMINO ACIDS AND UMAMI.

HWANGCHA (HWAHNG-CHAH) – KOREAN YELLOW TEA, PROCESSED USING THE TRADITIONAL MINHWANG SWELTERING METHOD. PRIMARILY PRODUCED IN BOSEONG COUNTY.

KAMAIRICHA (KAH-MY-REE-CHAH) – A RARE PAN-FIRED JAPANESE GREEN TEA, DEPARTING FROM THE DOMINANT STEAMING TRADITION AND CLOSER IN CHARACTER TO CHINESE GREENS.

KARKADE (KAR-KAH-DAY) – THE NORTH AFRICAN NAME FOR HIBISCUS TISANE. KNOWN AS ZOBO IN WEST AFRICA, FLOR DE JAMAICA IN MEXICO. TART, RUBY-RED, CAFFEINE-FREE.

KILL-GREEN – THE APPLICATION OF HEAT TO HALT OXIDATION IN TEA PROCESSING, EITHER BY PAN-FIRING OR STEAMING. THE DEFINING STEP THAT SEPARATES GREEN TEA FROM OTHER TYPES.

LAPSANG SOUCHONG (LAHP-SAHNG SOO-CHONG) – A SMOKE-DRIED BLACK TEA FROM THE WUYI MOUNTAINS OF FUJIAN, TRADITIONALLY DRIED OVER BURNING PINEWOOD.

L-THEANINE (EL-THEE-AH-NEEN) – A UNIQUE AMINO ACID FOUND IN TEA THAT HELPS THE BODY METABOLIZE CAFFEINE, PRODUCING TEA'S CHARACTERISTIC ALERT CALM. HIGHEST IN GREEN TEA.

LONGJING (LONG-JING) – LITERALLY DRAGON WELL. THE MOST CELEBRATED GREEN TEA OF CHINA, PAN-FIRED FLAT BY HAND IN A WOK. FROM THE HILLS AROUND HANGZHOU.

MATCHA (MAH-CHAH) – JAPANESE GREEN TEA STONE-GROUND INTO A FINE POWDER, WHISKED RATHER THAN STEEPED.

MINHWANG (MIN-HWAHNG) – THE TRADITIONAL KOREAN SWELTERING METHOD USED TO PRODUCE HWANGCHA YELLOW TEA.

MUSCATEL – A PRIZED FLAVOR IN THE FINEST DARJEELING AND HIMALAYAN TEAS, REMINISCENT OF MUSCAT GRAPES. TIED TO A SPECIFIC SECOND-FLUSH INSECT INTERACTION.

NOPAL (NOH-PAHL) – THE PADS OF THE OPUNTIA CACTUS, DRIED AND BREWED AS A TRADITIONAL MEXICAN TISANE. MILD, EARTHY, AND CAFFEINE-FREE.



GLOSSARY

ORTHODOX – BLACK TEA PROCESSED WITH TRADITIONAL WHOLE-LEAF METHODS. THE OPPOSITE OF THE MECHANIZED CTC PROCESS.

OXIDATION – THE ENZYMATIC BROWNING REACTION WHEN TEA LEAVES ARE BRUISED AND EXPOSED TO AIR. THE CENTRAL VARIABLE SEPARATING THE SIX TYPES OF TEA.

POST-FERMENTATION – MICROBIAL AGING OF TEA, SOMETIMES CONTINUING FOR DECADES. THE DEFINING PROCESS OF PU'ERH AND DARK TEAS.

PU'ERH (POO-AIR) – A PROTECTED-ORIGIN FERMENTED TEA FROM YUNNAN, CHINA. TYPICALLY PRESSED INTO CAKES OR BRICKS AND AGED. NOT ALL DARK TEA IS PU'ERH.

ROOIBOS (ROY-BOSS) – A SOUTH AFRICAN SHRUB PRODUCING A SWEET, TANNIN-FREE, CAFFEINE-FREE TISANE. ALSO CALLED RED BUSH.

SHAN TUYET (SHAHN TOO-YET) – LITERALLY SNOW MOUNTAIN. ANCIENT WILD CAMELLIA SINENSIS TREES IN NORTHERN VIETNAM, SOME FIVE HUNDRED YEARS OLD.

SILVER NEEDLE – A CATEGORY OF WHITE TEA MADE FROM UNOPENED BUDS ALONE – PALE, HONEYED, DELICATE. HISTORICALLY FROM FUJIAN, NOW PRODUCED WORLDWIDE.

SWELTERING – A BRIEF HEATED-AND-WRAPPED REST STEP IN YELLOW TEA PRODUCTION, APPLIED AFTER THE KILL-GREEN.

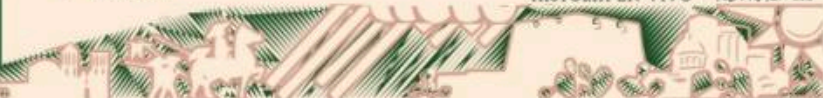
TERROIR (TAIR-WAHR) – THE COMPLETE NATURAL ENVIRONMENT IN WHICH A TEA IS GROWN, AS EXPRESSED IN THE FINISHED LEAF.

TIE GUAN YIN (TYEH-GWAHN-YEEN) – IRON GODDESS OF MERCY. A CELEBRATED LIGHTLY OXIDIZED OOLONG FROM ANXI, FUJIAN.

TISANE (TIH-ZAHN) – ANY HERBAL INFUSION THAT DOES NOT CONTAIN CAMELLIA SINENSIS. CHAMOMILE, PEPPERMINT, ROOIBOS, AND NOPAL ARE ALL TISANES.

TUOCHA (TWOH-CHAH) – A SHAPE OF PRESSED DARK OR PU'ERH TEA, COMPRESSED INTO A BIRD'S-NEST BOWL FOR CARAVAN TRANSPORT.

YERBA MATE (YAIR-BAH MAH-TAY) – A SOUTH AMERICAN TISANE BREWED FROM HOLLY LEAVES. HIGH IN CAFFEINE, CENTRAL TO GUARANI CULTURE.





GLOBAL TEA AND BEVERAGE

ABOUT THE MUSEUM

A LIVING HISTORY EXPERIENCE:

A RE-CREATION OF THE SPANISH FORT BUILT IN 1775, THE PRESIDIO SAN AGUSTÍN DEL TUCSON MUSEUM ALLOWS VISITORS TO EXPERIENCE MORE THAN TWO THOUSAND YEARS OF TUCSON'S HISTORY FIRST HAND. ON DOCENT-GUIDED TOURS, YOU'LL DISCOVER HOW TUCSON RESIDENTS LIVED BEFORE AIR CONDITIONING AND CELL PHONES. STEP INSIDE AN 1860S SONORAN ROW HOUSE FURNISHED IN PERIOD DETAIL. SEE THE REMAINS OF A 2,000-YEAR-OLD PIT HOUSE AND LEARN ABOUT THE LIVES OF EARLY NATIVE AMERICANS IN THE EARLY PEOPLE'S PARK, A QUIET COURTYARD AT THE HEART OF DOWNTOWN.



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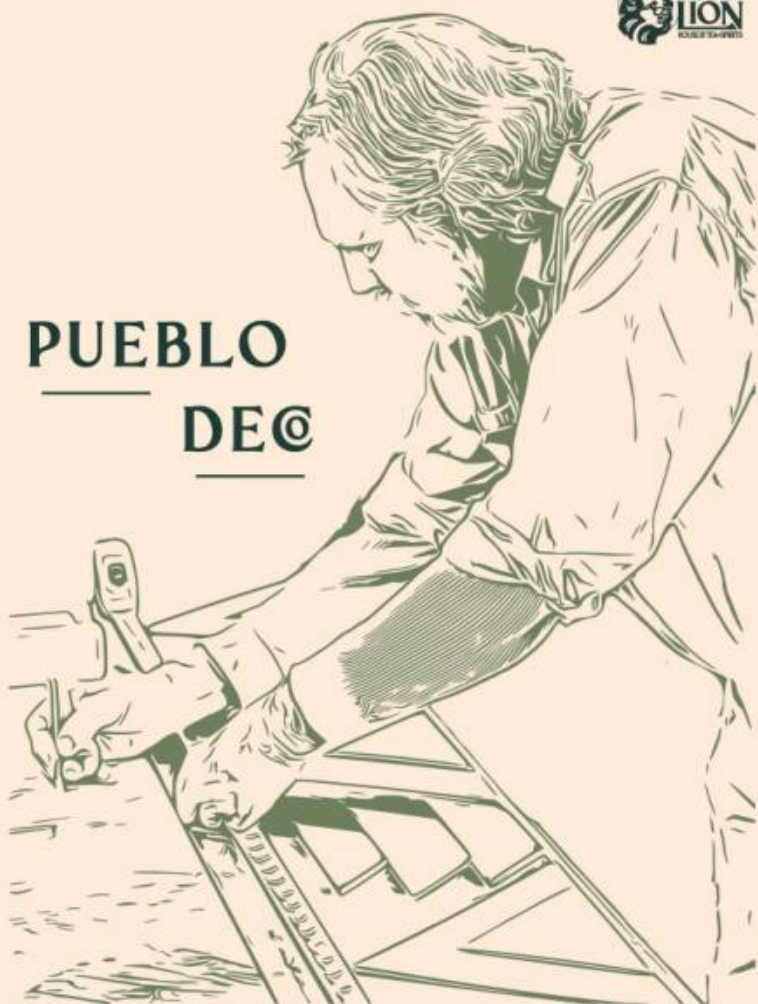


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GLOBAL TEA & BEVERAGE



PUEBLO DECO



THE SOUTHWEST'S ANSWER TO ART DECO
BRANDYLION'S INTERIORS RECREATE FAÇADES
AND MOTIFS FROM LONG-DEMOLISHED ARIZONA
BUILDINGS IN THE "PUEBLO DECO" STYLE. POPULAR
IN THE EARLY 1900S, PUEBLO DECO DRAWS ON
THE PLANT, ANIMAL, AND LANDSCAPE MOTIFS
OF THE REGIONS TRADITIONS AND CULTURES.



HISTORIA EN VIVO www.karl-schmidt.com





GLOBAL TEA AND BEVERAGE

ABOVE THE BAR.

HISTORIA EN VIVO

FRIEZE

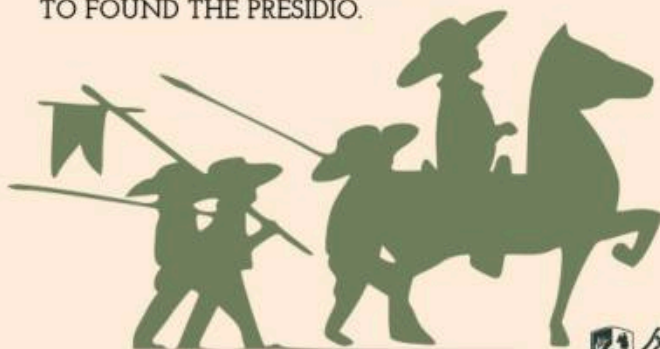
BY RICHARD & KELLNER BROWN

COMMISSIONED BY BRANDYLION FOR THE PRESIDIO SAN AGUSTÍN DEL TUCSON MUSEUM & RIO NUEVO IN GRATITUDE & CELEBRATION OF THE SOUTHWEST'S PREMIERE MUSEUM OF LIVING HISTORY.

SAN XAVIER DEL BAC AUGUST 20, 1775:
O'CONOR SIGNS THE PROCLAMATION THAT
FOUNDS THE PRESIDIO.



THE MARCH TO SAN AGUSTÍN DEL TUCSON
O'CONOR & HIS MEN MARCH EIGHTEEN LEAGUES
ALONG THE SANTA CRUZ RIVER
TO FOUND THE PRESIDIO.



HISTORIA EN VIVO *Richard & Kellner Brown*



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TORREÓN OF THE TUCSON PRESIDIO
THE 2M TALL ADOBE BASTION TOWERS OVER
THE WALLS OF TUCSON



THE CITYSCAPE OF THE OLD PUEBLO
THE SUN SHINES OVER THE MODERN SKYLINE OF
TUCSON, A SETTLEMENT INHABITED FOR OVER
4,000 YEARS BENEATH SENTINEL PEAK, CUK ŠON.



EAGLE-EYED VIEWERS WILL NOTE:
THE FABLED GOATS OF SAN XAVIER



ZIPPY

POLLY

LUCILLE

DOLLY

DON ESTERAN

BRUTUS



THE
GOGGI

KING OF PRINCES,
PRINCE OF KINGS



GLOBAL TEA AND BEVERAGE

EL PRESIDIO SAN AGUSTÍN
DEL TUCSON PRESENTS:



**BRANDY
LION**
HOUSE OF TEA & SPIRITS

THANK YOU

A COLLABORATION BETWEEN



HISTORIA EN VIVO *Pre + Kri + Aca*



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