

PRIMEHOUSE

D A V I D B U R K E

Tea Selections

We are proud to serve Rare Tea Cellar teas; they directly import rare and limited production single estate teas, harvested from remote regions of China, Japan, Sri Lanka and the Himalayas. The teas utilize organic, biodynamic, fair-trade, and wild grown production techniques. The purity of these processes preserves the natural anti-oxidants in the tea leaves to maximize health benefits.

- Midnight Jasmine Blossom Performance Tea... hand tied green tea with jasmine fragrance 6
- Emperor's Litchi Blossom Performance Tea... fresh litchi scent infused hand tied green tea 16
- Royal Tencha... the smoothest & most complex japanese green tea 20
- Emperor's Genmaicha... green tea with roasted popped rice 6
- Imperial English Breakfast... traditional organic english breakfast 6
- RTC First Flush Darjeeling... full bodied with delicate sweetness 5
- Flowery Earl Grey... high mountain black tea & bergamot oil 5
- Reserve Elixir Oolong... rare oolong imbued with wild Wisconsin ginseng 18
- Royal Himalayan Snowflake... organic & biodynamic himalayan white tea, the "petrus" of teas 25
- Royal White Darjeeling... the ultimate muscatel flavor 10
- Ceylon Platinum Tips... haunting pine & honey flavor 11
- Egyptian Chamomile... honey & apple essence 6
- Mint Meritage... organic & biodynamic peppermint & spearmint 6
- South Of France Rooibos... flavors from south africa, france & italy combine to form a deep red elixir with a sweet fruity edge 6

Cave Aged Pu-Erh Tea (Digestive)

1949 Vintage Private Reserve 150
among the oldest vintage pu-erhs to enter u.s. soil, experienced by few

1978 Vintage Reserve 28
cellar aged for over 25 years, mellowed with time, exhibiting a smooth, earthy wood flavor

1982 Vintage Reserve Cave Aged 20
cellar aged for over 21 years, mellowed with time, exhibiting a smooth, earthy wood flavor,
rare pu-erh with outstanding character

Coffee Selections

- American Coffee, Decaffeinated 3
- Espresso 4
- Double Espresso 5
- Cappuccino 4
- Café Latte 4
- Hot Chocolate 4
- spiced belgium dark chocolate or citrus white chocolate

Executive Chef: Rick Gresh

Breakfast • Lunch • Dinner • Saturday & Sunday Brunch in a Box

www.davidburke.com/primehouse
616 N. Rush Street, Chicago, Illinois 60611 t312-660-6000
18 % service charge is added to parties of 6 or more.