

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

Big Ben

A wonderful blend of Yunnan and Assam teas. Mild but invigorating, mellow yet spicy, Big Ben is a successful blend of the main characteristics of both teas.

Caffeine: 

Blue of London

A flowery Earl Grey blend with a subtle combination of Yunnan black tea and bergamot. It boasts a fresh, floral aroma with delicate citrus notes, making it a particularly fine and well balanced blend.

Caffeine: 

Montagne Bleue

Fresh and sweet, this black tea is deliciously flavored with notes of strawberry, blueberry, lavender, rhubarb and honey. This unique blend of flavors and aromas calls for a moment of calm and indulgence.

Caffeine: 

Thé des Lords

A classic Earl Grey, but with a pronounced citrus flavor; enhanced with safflower petals. Earl Grey is one of the best-loved English teas and is said to have been first created when Charles Grey, 2nd Earl of Falloden and Foreign Secretary of Britain, received an old Mandarin Chinese recipe that called for flavoring tea with bergamot.

Caffeine: 

Chai Impérial

Inspired by the Indian tradition of spiced tea, Chai Impérial is a delicious black tea with a generous blend of green cardamom, pink peppercorns, cinnamon, ginger and orange zest.

Caffeine: 

GREEN TEA SELECTIONS

Sencha Superior

Produced in the province of Kyushu in Japan, Sencha Superior is a very invigorating yet flowery green tea.

Caffeine:  

Fleur de Geisha

Inspired by the Japanese Hanami tradition of cherry blossom viewing, Fleur de Geisha is a refined green tea, delicately flavored with cherry blossom. This tea was created as a tribute to Kyoto's women.

Caffeine:  

Thé du Hammam

This fruit infused blend is inspired by a Turkish green tea recipe that evokes a Mediterranean spa: rose, green date, berries and orange flower water.

Caffeine:  

Grand Jasmin Chun Feng

Hand-picked flowers keep this delicate infusion from developing even a hint of bitterness. Floral and fresh notes provide a smooth, balanced taste.

Caffeine:  

Ikebana

A floral blend of green and black teas with fresh notes of mint, rose, jasmine and orchid.

Caffeine:  

HERBAL TEA SELECTIONS

Garden of Eden

A blend of pineapple, apple, papaya, blackberry, black currant leaves, white bean pods and safflower petals.

Caffeine free.

English Garden

Composed mainly of sweet, yellow, vitamin-packed fruits such as mango and pineapple. Soothing lemongrass, spearmint plants, and rose petals add a lovely fresh sensation.

Caffeine free.

Queen's Garden*

A blend of apple, caramelized almonds and cinnamon that recalls the memories and flavors of childhood.

Caffeine free.

Thé des Vahinés Rooibos *

A delicious pairing of vanilla and almond meet a delicate Rooibos backdrop, creating a warm and sophisticated blend.

Caffeine free.

Spicy Passion Chai Rooibos

The unexpected love match between rooibos, a caffeine-free South African plant, and the traditional Indian chai tea recipe. With its notes of ginger, cinnamon and cardamom; it provides a deliciously sensual experience.

Caffeine free.

*Contains Nuts

OO LONG & WHITE TEA SELECTIONS

Tie Guan Yin Imperial

The darkest and woodiest of the semi-oxidized teas from China; a beautiful amber infusion that suggests cinnamon and licorice. All notes are expressed intensely and simultaneously; the end of the palate remains fresh and supported by the slight acidity of the tea.

Caffeine: 

Tropical Oolong

A rich, semi-oxidized tea with exotic notes of mango, passion fruit and guava. Naturally low in caffeine.

Caffeine: 

Thé des Songes

In French, “Thé des Songes” means “Daydream Tea”. This fragrant blend, enhanced with delicate lavender, mallow petal, passion fruit, and lemon peel, is perfect in the afternoon or early evening. Naturally low in caffeine.

Caffeine: 

Thé des Songes Blanc

A signature blend combining Bai Mu Dan white, floral tea with notes of rose, orange blossom and berries. Safflower petals and strawberries add a sweet final touch to this blend.

Caffeine: 



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

Cheese & Charcuterie Plate ①	20
local & imported cheese, housemade charcuterie & seasonal condiments	
BLT Sliders*	18
onion brioche, pork belly, tomato jam, dijon aioli & micro greens	
Grass Fed Steak Sliders*	15
onion brioche, cheese sauce, tater tots & pickled cucumber	
Heirloom Tomatoes & Burrata ① ②	15
country dill bread	
White Bean Hummus ① ②	12
vegetable crudité, crackers	
Chicken Salad Flatbread	12
mirepoix mixed greens, shaved radish, pickled celery & dijon aioli	
Deviled Eggs ① ②	10
bacon onion marmalade & mustard seed	

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.

② Able to be prepared Gluten Free.

① Can be prepared Vegetarian.

ATRIUM COCKTAILS

Grand Manhattan	18
woodford reserve kentucky bourbon, carpano antica vermouth, barrel aged cherry bitters	
Vieux Carre	16
bulleit rye, hennessy vs cognac, carpano antica vermouth, benedictine, peychaud's, angostura bitters	
Lady Grey 75	15
lillet blanc, earl grey tea syrup, lavender, fresh lemon juice, champagne	
Stardust	15
grey goose vodka, tropical tea syrup, fresh lime juice, peychaud's bitters	
Isabelle Springer	15
leopold's navy strength gin, st. germain, chandon	
Rosemary Gimlet	14
bombay sapphire gin, rosemary syrup, fresh lemon juice	
Sandía Rosa	14
el jimador blanco tequila, fresh pressed watermelon, fresh lime juice, spiced rim	
Sophisticate	14
ketel one citroen, raspberry rose syrup, fresh lemon juice, sparkling rosé	

Sparkling Wines & Champagne

Glass

Chandon, Brut , "Reserve", Napa County, California, NV	14
Moët et Chandon, Brut , "Imperial", Champagne, France, NV, 187ml	24
Dom Perignon, Brut , Champagne, France, 2006	39

Half Bottles

Besserat de Bellefon, Brut Rosé , "Cuvée des Moines", Champagne, France, NV	60
Billecart-Salmon, Brut Rosé , Champagne, France, NV	95
Ruinart, Brut Rosé , Champagne, France, NV	70
Ruinart, Blanc de Blancs, Brut , Champagne, France, NV	90
Veuve Clicquot-Ponsardin, Brut , "Yellow Label", Champagne, France, NV	65
Krug, Brut , "Grande Cuvée", Champagne, France, NV	196

Full Bottles

Lucien Albrecht, Brut Rosé , Crémant d'Alsace, Alsace, France, NV	54
R. Dumont et Fils, Brut Rosé , Champagne, France, NV	110
Chandon, Brut , "Reserve", Napa County, California, NV	56
Moët et Chandon, Brut , "Imperial", Champagne, France, NV	95
Pierre Gerbais, Extra Brut , "Grains de Celles", Champagne, France, NV	115
Veuve Clicquot-Ponsardin, Brut , "Yellow Label", Champagne, France, NV	120
Dom Perignon, Brut , Champagne, France, 2006	230

WINE

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	21	84

WINE

Red

	Gl	Btl
Locations, "OR", Pinot Noir , by Dave Phinney, Oregon	16	64
Joseph Drouhin, Burgundy , "Côte de Beaune-Villages", France	18	70
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
The Prisoner, Red Blend , Napa Valley, California	22	88
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

BEER

Pilsners

Coors Light, Light Lager , Golden, Colorado	6
Coors, Non-Alcoholic , Golden, Colorado	5
Pilsner Urquell, Pilsner , Czech Republic	7
Stella Artois, Pilsner , Belgium	7

Lagers

Amstel Light, Light Lager , Holland	6
Colorado Native, Lager , Golden, Colorado	7
Coors, "Banquet", American-Style Lager , Golden, Colorado	6
Corona, "Extra", Pale Lager , Mexico	7
Heineken, Pale Lager , Holland	7
Samuel Adams, "Boston Lager", Lager , Boston, Massachusetts	7
Woodchuck Cidery, "Amber", Hard Cider , Middlebury, Vermont	7

Wheat

Avery, "White Rascal", Belgian-Style White Ale , Boulder, Colorado	6
Blue Moon, "Belgian White", Belgian-Style Wheat Ale , Denver, Colorado	7

Ales

Breckenridge Brewery, "Avalanche", Amber Ale , Denver, Colorado	7
Upslope Brewing Company, Brown Ale , Boulder, Colorado	6
New Belgium, "Fat Tire", Amber Ale , Fort Collins, Colorado	7
Newcastle, Brown Ale , Tadcaster, England	7
Odell, "90 Shilling", Scottish Ale , Fort Collins, Colorado	6
Oskar Blues, "Dale's Pale Ale", Pale Ale , Longmont, Colorado	6

India Pale Ales

Firestone Walker, "Union Jack", IPA , Paso Robles, California	7
Great Divide, "Titan", IPA , Denver, Colorado	7
Ska, "Modus Hoperandi", IPA , Durango, Colorado	6

Stouts and Porters

Guinness, Extra Stout , Iceland	7
Odyssey Beerwerks, "Psycho Penguin", Porter , Arvada, Colorado	6

Seasonal and draft beers are also available. Please ask your server about our current selection.





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