

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 41

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 19.00

The Royal Palace 47

A selected tea of your choice, a refreshing glass of Kir Royale Chandon Brut 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 23.00 (child's sparkling)

Veuve Clicquot for Two 136

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.

Dom Pérignon Tea for Four 375 | 250 | 200

Enjoy a bottle of Dom Pérignon, 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 19

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 Crown Jewel (Assam, Ceylon)

The Crown Jewel, a classic black tea, is a blend of tea from the Assam region of India and the Uva and Dimbulla regions in Sri Lanka (Ceylon). The estates are high elevation and are renowned for the production of quality organic black teas rich in flavor and color which pair perfectly with cream. Rich, malty, brisk, stout finish.

Caffeine: 

Organic Darjeeling

The Seeyok Tea Estate is located in the Mirik Valley of Darjeeling, India, at an elevation of 1100 to 1800m above sea level. This garden is renowned for their first flush, second flush & autumnal flush teas. This tea is elegant with brisk and almond notes.

Caffeine: 

Black Currant

Sourced in the Chinese Hunan Province, a region known for its smooth and mild black teas that lend themselves as neutral backdrops for fruit flavorings.

Caffeine: 

Organic Decaf Earl Grey

Naturally decaffeinated (CO₂) process, Assam Sewpur Estate Black Tea is the base for the traditional Earl Grey blend. All the flavor of delicious Earl Grey without the caffeine. Caffeine-free.

Organic Palace Grey (Floral Grey)

Organic Assam Black Tea is the background for this vibrant, flavorful blend, a spinoff of the traditional Earl Grey with creamier, richer flavor and notes of vanilla cream cake or crème brûlée with floral aromas.

Caffeine: 

Organic Earl Grey

Organic Assam Tgonagan Estate TGFOP is the base for this blend. We scent this tea using only organic bergamot oil sourced directly from Southern Italy. Flavorful black tea with hints of bergamot.

Caffeine: 

Organic Masala Chai

Organic India Black Tea is the base of this traditional Indian chai with spices of ginger and cinnamon.

Caffeine: 

GREEN TEA SELECTIONS

Organic Moroccan Mint Green

A tradition of mint and gunpowder green tea blend. Gunpowder green comes from a unique technique that occurs during the secondary firing shaping/rolling process just after plucking. A special wood-fired wok creates a hint of smokiness to the fresh green tea and it's rolled into the shape of gunpowder, then combined with Pacific Northwest peppermint to create a unique, flavorful and refreshing blend.

Caffeine:  

Organic Pineapple Passion

A quality green tea flavored naturally with pineapple and passion fruit essence. Bright, sweet and tart all at the same time.

Caffeine:  

Japanese Coconut Ginger

A Sencha green tea is the backdrop of this lovely combination of coconut and ginger giving a creamy and spicy cup of tea.

Caffeine:  

Organic Blood Orange

Tangy citrus flavors paired with Sencha green tea give this tea its refreshing and juicy flavor profile.

Caffeine:  

Organic Jasmine Fragrant Cloud

This is sourced through our Dazhangshan project in Wuyuan, Jiangxi, China. The local green tea of the county is scented every August with organic jasmine flowers in a 1:4 ratio giving this tea its unique and powerful floral character.

Caffeine:  

HERBAL TEA SELECTIONS

Yellow Submarine

Tropical fruit notes with honey chamomile background. Flavorful chamomile blossoms with dried pineapple bits and saffron flower.

Caffeine-free.

Organic Coconut Mate

Yerba Mate from Brazil is the backdrop for this flavorful blend combining the tropical notes of coconut and a hint of cinnamon.

Caffeine: 

Organic Vanilla Rooibos

Rooibos is endemic to South Africa and is known for its healthy antioxidants and support to the cardiovascular system. The natural vanilla flavoring with rooibos reminds us of creamsicle ice cream flavors.

Caffeine-free.

Organic Ginger Peach Rooibos

The rooibos is from South Africa, with ginger and peach adding some spice and sweet to this blend.

Caffeine-free.

Organic Crimson Hibiscus Berry

This tart berry tea uses hibiscus from Burkina Faso combined with dried fruits and rooibos to provide a sweet and tart cup.

Caffeine-free.

WHITE, OOLONG & SEASONAL TEA SELECTIONS

White Rose Tea

This exceptional Bai Mu Dan white tea from China is the base for this floral tea. An elegant tea with fresh floral notes of rose.

Caffeine: 

Organic Phoenix Oolong

The Phoenix Oolong begins with a Wuyi Oolong from the Jiangxi province in China and then it is naturally flavored with apricot and peach flavor. With bits of apricot in the blend, this tea is silky, smooth and has hints of almond.

Caffeine: 

Organic Sweet Autumn – Palace Christmas Tea

Traditional India Assam Black tea with a chai base and a hint of sweetness that comes from cinnamon and natural flavoring.

Caffeine: 

Pumpkin Brûlée

A warming black tea with essence of autumn and cinnamon makes this cup attractive and leaves you with a good warming feeling.

Caffeine: 



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

- Cheese & Charcuterie Board** (serves 2-3) 28
local & domestic cheese | colorado pork p  t   | cured meats | seasonal accompaniments | housemade country bread
(additional bread or preserves 2)
- Chermoula Hummus**    14
fresh & pickled seasonal vegetables | lavash crackers
- Heirloom Tomato & Burrata Baguette**    14
colorado heirlooms | lemon oil | basil | multigrain baguette
- Smoked Salmon Flatbread** 15
spinach-artichoke pesto | pickled shallots | simple greens | roasted citrus vinaigrette
- Calamari Fritto Misto** 15
cauliflower | marinated olives | gremolata | black garlic aioli | grilled bread
- Warm Fruit Crisp**    10
seasonal fruits | oat crumble
a la mode 2

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.

Some 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.

   Able to be prepared Gluten-Free

   Vegetarian

ATRIUM COCKTAILS

Lobby Tea Cocktail Menu

Queen's Milk Punch

sipsmith gin | hennessy VS cognac | lavender earl grey syrup | milk | lavender flowers

16

A Mad Tea Party

chamomile-infused tito's handmade vodka | brown palace rooftop honey | lemon | champagne

15

Grand Manhattan

woodford reserve kentucky bourbon | carpano antica sweet vermouth | barrel-aged cherry bitters

18

Isabelle Springer

the botanist gin | st~germain | domaine ste. michelle brut

15

Cosmonaut

tito's handmade vodka | lemon | aperol | housemade orgeat (contains nuts) | orange blossom water

16

Zero Proof Refreshments

Sweet Orange

organic blood orange green tea | orgeat (contains nuts) | fresh orange | housemade grenadine | splash of soda

9

Cantaloupe Cooler

chamomile tea | simple syrup | cantaloupe | fresh lemon juice | bottled in-house

10

Sparkling Wines & Champagne

Glass

Domaine Ste. Michelle, Brut , Washington	10
Caposaldo, Prosecco , Veneto, Italy	13
Chandon, Brut , "Reserve", Napa County, California, NV	14
Moët et Chandon, Brut , "Impérial", Champagne, France, NV 187ml	26
Moët et Chandon, Rosé , "Impérial", Champagne, France 187ml	28

Half Bottles

Billecart-Salmon, Brut Rosé , Champagne, France, NV	95
Ruinart, Brut Rosé , Champagne, France, NV	80
Veuve Clicquot-Ponsardin, Brut , "Yellow Label", Champagne, France, NV	65
Krug, Brut , "Grande Cuvée", Champagne, France, NV	196

Full Bottles

Domaine Ste. Michelle, Brut , Washington	38
Lucien Albrecht, Brut Rosé , France	46
Caposaldo, Prosecco , Veneto, Italy	50
Chandon, Brut , "Reserve", Napa County, California, NV	54
Moët et Chandon, Rosé , Champagne, France	190
Contratto, Brut , "Millesimato", Piedmont, Italy, NV	70
Moët et Chandon, Brut , "Impérial", Champagne, France, NV	95
Taittinger, Brut , "La Francaise", Champagne, France, NV	110
Veuve Clicquot-Ponsardin, Brut , "Yellow Label", Champagne, France, NV	138
Dom Perignon, Brut , Champagne, France, 2006	230

WINE

White Wines

	Gl	Btl
Flours de Prairie, Rosé , Côtes de Provence, France	13	50
Ca'Bolani, Pinot Grigio , Friuli, Italy	13	50
August Kessler, Riesling , "R", Kabinett, Pfalz, Germany	12	46
Provenance, Sauvignon Blanc , Napa Valley, California	17	66
Girard, Sauvignon Blanc , Napa Valley, California	16	62
Chateau Souverain, Chardonnay , California	11	42
Sonoma-Cutrer, Chardonnay , Sonoma Coast, California	16	62
Stag's Leap Wine Cellars, Chardonnay , "Karia", Napa Valley, California	21	82

WINE

Red Wines

	Gl	Btl
Chateau Souverain, Pinot Noir , California	11	52
Erath, Pinot Noir , Willamette Valley, Oregon	14	54
Joseph Drouhin, Côte de Beaune-Villages, Burgundy , France	18	70
Benziger, Merlot , Sonoma County, California	12	46
Campo Viejo Reserva, Tempranillo , Rioja, Spain	11	42
Alamos Selección, Malbec , Mendoza, Argentina	13	50
Clos de Los Siete, Red Blend , Mendoza, Argentina	14	54
The Prisoner, Red Blend , Napa Valley, California	22	86
Chateau Souverain, Cabernet Sauvignon , California	11	42
B.V., Cabernet Sauvignon , Rutherford, Napa Valley, California	25	98
Ravenswood, Zinfandel , Sonoma County, California	17	66

BEER

Lagers

Amstel Light, Light Lager , Holland	6
Budweiser, Pale Lager , St. Louis, Missouri	6
Bud Light, Pale Lager , St. Louis, Missouri	6
Coors Light, Light Lager , Golden, Colorado	6
Corona, "Extra", Pale Lager , Mexico	7
Heineken, Pale Lager , Holland	7
Michelob Ultra, Light Lager , St. Louis, Missouri	6
Samuel Adams, "Boston Lager", Lager , Boston, Massachusetts	7
Samuel Adams Seasonal, Boston, Massachusetts	7

Pilsners

Pacifico, Pilsner , Mexico	7
Pilsner Urquell, Pilsner , Czech Republic	7
Stella Artois, Pilsner , Belgium	7
Heineken 0.0, Non-Alcoholic , The Netherlands	5

Wheats

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
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
Upslope Brewing Company, Brown Ale , Boulder, Colorado	6

India Pale Ales

Great Divide, "Titan", IPA , Denver, Colorado	7
Lagunitas, IPA , Petaluma, California	7
Ska, "Modus Hoperandi", IPA , Durango, Colorado	6

Stout and Porter

Guinness, Extra Stout , Ireland	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