

## toasted sandwich



sandwich served with a bag of chips 14. substitute a side house salad or a cup of soup 5.  
 GF bread available

**garden (vegetarian)**  
 roasted red pepper, artichoke heart, spinach, fresh mozzarella, basil pesto aioli on herb focaccia

**ballstonian**  
 roasted turkey, bacon, roasted red pepper, basil pesto aioli, mozzarella on ciabatta

**ratatouille (vegetarian)**  
 basil pesto, roasted zucchini, squash, tomato, onion, garlic, eggplant, red pepper, balsamic glaze, goat cheese on herb focaccia

**apple, bacon & 3 cheese**  
 apple, bacon, brie, mozzarella, bleu cheese, honey on ciabatta

**turkey, cranberry & brie**  
 roasted turkey, brie, cranberry sauce on ciabatta



## club sandwich

sandwich served with a bag of chips 14. substitute a side house salad or a cup of soup 5.  
 GF bread available

**turkey club**  
 roasted turkey, bacon, greens, mozzarella, tomato, garlic aioli on toasted wheat

## scone-wich

on a cheddar, scallion, chive & sour cream savory scone served with a bag of chips 14. substitute a side house salad or cup of soup 5.

**blt**  
 brie, mozzarella, bacon, lettuce, tomato, pesto aioli

**ham & swiss**  
 ham, swiss, apricot jam

**tomato & arugula (vegetarian)**  
 basil pesto, tomato, arugula, fresh mozzarella, balsamic glaze

**veggie & goat cheese (vegetarian)**  
 basil pesto, goat cheese, roasted onion, garlic, tomato, eggplant, red pepper, squash, zucchini, balsamic glaze

**spicy tuna & tomato**  
 tuna salad with red onion and celery, tomato, mozzarella, chipotle sauce



## quiche

made fresh every day  
 personal pie served with a bag of chips 14. substitute a side house salad or cup of soup 5.

**ham, roasted red pepper & cheddar**

**broccoli & 3 cheese (vegetarian)**

# afternoon tea

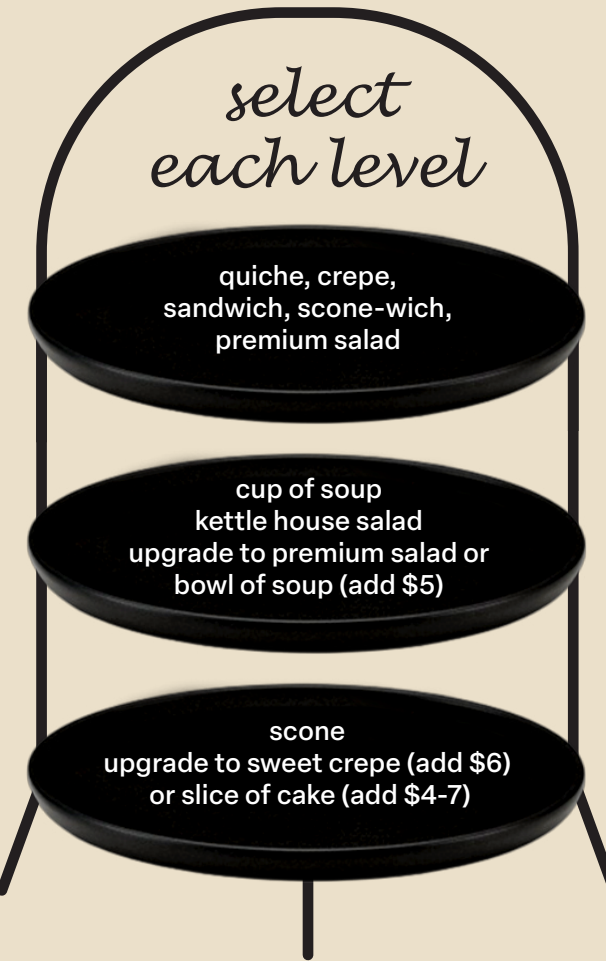
served all day

starting at 24.

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all beverages a la carte



## savory crepe

GF crepe available upon request

savory crepe served with a bag of chips 14. substitute a side house salad or cup of soup 5.

**ratatouille (vegetarian)**  
 basil pesto, roasted eggplant, zucchini, red pepper, squash, tomato, onion, garlic, balsamic glaze, goat cheese

**turkey, cranberry & brie**  
 turkey, cranberry sauce, brie

**farmers crepe (omit bacon for vegetarian)**  
 spinach, bacon, basil pesto, tomato, artichoke heart, fresh mozzarella

**crepe monsieur**  
 ham, swiss cheese, dijon aioli, dill pickles, chives

**chicken cordon bleu**  
 roasted chicken, ham, swiss cheese, bleu cheese, dijon aioli

**chicken, bacon & roasted red pepper**  
 roasted chicken, roasted red pepper, basil pesto, mozzarella, bacon

## soup

bowl 11. cup 6.

**roasted red pepper & smoked gouda (vegetarian)**

**lobster bisque**

**sweet potato, black bean & quinoa chili (vegan)**



## scone

5. fruits of the forest served with cream & preserves

lemon drop served with cream & preserves

gf/vegan blueberry almond lemon (contains nuts)

savory cheddar, scallion, chive & sour cream



## salad

add roasted chicken breast 5.



\*can be made gluten free

dressing served on side

**asian (contains nuts)**  
 greens, almond, chicken, edamame, mandarin orange, \*chow mein noodle, scallion, carrot, black sesame seed, oriental honey ginger dressing 18.

**goat cheese (contains nuts) (vegetarian)**  
 greens, goat cheese, grape, butter toffee almond, red onion, balsamic vinaigrette 14.

**greek (vegetarian)**  
 greens, tomato, red onion, cucumber, kalamata olive, hummus, goat cheese, \*toasted naan, greek dressing 18.

**cobb**  
 greens, chicken, bacon, cucumber, red cabbage, hard boiled egg, carrot, red onion, bleu cheese crumbles, tomato, buttermilk ranch dressing 18.

**tuna (pescetarian)**  
 greens, red cabbage, carrot, tomato, cucumber, chopped dill pickle, chopped apple, \*fried crispy onions, tuna salad with red onion and celery, buttermilk ranch dressing 16.

**kettle house salad (vegetarian)**  
 greens, red cabbage, carrot, tomato, cucumber, balsamic vinaigrette 10.

## sweet crepe

dusted with powdered sugar 12. GF free crepe available upon request

**nutty monkey (contains nuts)**  
 nutella, chocolate hazelnut, banana

**lemon cream burst**  
 lemon curd & scone cream

**caramel apple**  
 baked cinnamon spiced apples & caramel sauce

**peaches & cream**  
 baked cinnamon spiced peaches & scone cream

**berries & cream**  
 mixed berry compote & scone cream

**bananas foster**  
 bananas caramelized in butter, brown sugar & rum, scone cream, caramel



**cherry cheesecake**  
 cherry compote & scone cream

**berries & nutella (contains nuts)**  
 mixed berry compote & nutella chocolate hazelnut

## cake

carrot cake (contains nuts) 12.

lemonberry mascarpone cake 10.

flourless chocolate cake 9.

chocolate mousse cake 12.





# THE WHISTLING KETTLE

FOR THE LOVE OF TEA

Est. 2004

## New York Locations:

24 Front Street, Ballston Spa, NY  
138 Jay Street, Schenectady, NY  
254 Broadway, Troy, NY

1205 Broadway, Albany, NY (Tea Bar drinks & retail only)



EARN POINTS ON PURCHASES!  
SIGN UP FOR EXCLUSIVE  
DEALS, PROMOTIONS &  
THE LATEST WK TEA NEWS.

There are over 50 more teas to choose from on the retail tea wall, which can be brewed both hot or iced. These are just some of our favorites.



almond lemon panna cotta (dairy & nuts)  
blackberry sage  
darjeeling (organic)  
chai tea (see lattes below)  
decaf blueberry mango\*  
decaf english breakfast\*  
earl grey  
english breakfast (organic)  
irish breakfast  
lavender earl grey  
mango passionfruit  
peach rose  
pomegranate cranberry raspberry  
snowflake (nuts)  
vanilla cream  
vineyard peach strawberry



scottish caramel toffee (nuts)  
superfruit



iron goddess of mercy (organic)  
milk oolong



mango pear  
peach apricot  
raspberry ginger



apple ginger  
gojiberry blueberry pomegranate  
golden starfruit  
gyokuro  
jasmine pearls  
moroccan mint  
matcha tea (see lattes below for flavors)  
white eagle long life



chamomile bilberry\*  
cherry zen\*  
ginger blueberry\*  
happy  
medicine ball  
peppermint\*  
raspberry lavender\*



belgian chocolate\*  
carrot cake\* (dairy & soy)  
honeybush cider\* (organic)  
lemon souffle\*



blood orange\*  
casablanca\*  
strawberry guava\*

\*caffeine free & decaf

personal pot of tea 5.  
iced tea custom brew 6.  
hot tea flight 14.  
pick 4 teas (no lattes)



## wine 8.

chardonnay  
sparkling wine  
pinot grigio  
cabernet sauvignon  
pinot noir



## beer & cider 8.

druthers all-in ipa 16oz 6.5%  
adirondack saratoga lager 16oz 4.8%  
brown's cherry razz 16oz 6.5%  
ninepin cider 12oz 6.7%

## mimosa flight

choice of 4 for 28. / single 8.

classic green apple cherry  
wildberry strawberry peach  
guava passionfruit pineapple



## tea cocktail 8.

kettle sangria  
casablanca fruit tea, passionfruit,  
sparkling wine, fruit pieces  
sparkling sweet tea  
sweet black tea, sparkling wine  
blackberry sage noir  
sweetened blackberry sage tea,  
lemon, pinot noir, blackberries



## wine slushie 10.

tropical mimosa (contains nuts)  
coconut, pineapple, orange, pinot grigio  
wicked wildberry  
blackberry, raspberry, blueberry, cabernet  
cherry bomb  
cherry, pinot noir  
green apple  
green apple, pinot grigio



## french press coffee 5.

creamer: whole milk, half-n-half, almond, oat | cold foam 1./oz  
syrups: caramel, coconut, vanilla .50/oz  
whistler's house blend  
city roast, medium acidity, full body & aroma  
ground coffee bulk pricing \$10/8oz \$18/lb  
jamaican blue mountain style  
smooth, sweet, nutty, medium acidity  
& floral aroma  
ground coffee bulk pricing \$12/8oz \$22/lb  
sinful delight  
light roast blend of caramel, chocolate & hazelnut  
ground coffee bulk pricing \$10/8oz \$18/lb  
decaf columbian  
sweet, deep, aromatic  
ground coffee bulk pricing \$12/8oz \$22/lb  
wk cold brew coffee

## smoothie 7.

tropical creamsicle (contains nuts)  
pineapple, coconut, lemon, yogurt  
berry acai  
blueberry, raspberry, blackberry, acai, yogurt  
strawberry banana (dairy free)  
strawberry, banana, orange juice  
strawberry banana creamsicle  
strawberry, banana, yogurt



## iced tea on tap 3.

\*caffeine free (unsweetened) simple sugar syrup available  
kettle black tea (organic) | peach citrus mint green tea | strawberry raspberry kiwi hibiscus\*



lemonade 4.  
arnold palmer 4.  
matcha sunset lemonade\* 5.  
raspberry lavender lemonade\* 5.  
purple papayaberry lime sparkling tea\* 12oz 5.  
medicine ball sparkling tea 12oz 5.  
saratoga sparkling water 12oz 5.  
WK cold brew coffee 5.

## tea quencher 5.

hibiscus guava\*  
hibiscus fruit tea, guava puree, lemonade  
peach  
black tea, peach puree, lemonade  
passionfruit  
black tea, passionfruit puree, lemonade  
strawberry  
black tea, strawberry puree, lemonade  
happy  
happy caffeinated herbal tea, strawberry puree, lemonade  
pineapple green  
peach citrus mint green tea, pineapple puree, lemonade

## latte 6.

choose sweetener & creamer  
sweetener: honey, sugar  
creamer: whole milk, half-n-half, almond, oat  
cold foam: available for iced lattes & cold brew 1.  
syrups: caramel, coconut, vanilla .50/oz

matcha latte hot or iced  
butterfly blue\*, coconut, pure, vanilla  
fruit matcha latte 6.5 iced  
strawberry, peach, wildberry,  
passionfruit, guava, cherry  
london fog hot or iced  
earl grey tea  
chai latte hot or iced  
masala chai or vanilla chai  
energy latte hot  
trugrit energy blend  
jasmine latte hot  
jasmine green tea  
serenity latte\* hot  
chamomile bilberry herbal tea  
carrot cake latte\* hot  
honeybush spice latte\* hot



We are unable to split checks.  
Max 4 credit cards per table.  
Outside dining requires credit card  
tab or immediate payment.  
Substitutions may  
incur extra costs.  
Not all substitutions  
can be accommodated.  
We are able to make many of  
our menu items gluten free by  
substitution or omission of  
ingredients containing gluten.  
We are unable to guarantee that any item  
can be completely free of common allergens.  
Vegan & kids menus available upon request.  
Food and drink from outside vendors is not permitted.