

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

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)



turkey avocado (contains nuts)

roasted turkey, mozzarella, guacamole, tomato, sundried tomato pesto on herb focaccia

buffalo chicken

chicken, bacon, spinach, buffalo sauce, bleu cheese on ciabatta

eggplant (vegetarian) (contains nuts)

breaded & fried eggplant, mozzarella, roasted red pepper, spinach, sundried tomato pesto on focaccia

chipotle chicken

chicken, spinach, tomato, chipotle sauce, mozzarella on ciabatta

apricot, ham & brie

bacon, ham, apricot jam, brie on ciabatta

afternoon tea

served all day

starting at 24.

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all beverages a la carte

select
each level

quiche, crepe,
sandwich, scone-wich,
premium salad

cup of soup
kettle house salad
upgrade to premium salad or
bowl of soup (add \$5)

scone
upgrade to sweet crepe (add \$5)
or slice of cake (add \$3-7)

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 (remove 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 11.

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) 10.

lemonberry mascarpone cake 10.

flourless chocolate cake 8.

Cheesecake Factory Godiva

chocolate cheesecake 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)



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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.

black

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

pu-erh

scottish caramel toffee (nuts)
superfruit

rooibos

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

oolong

iron goddess of mercy (organic)
milk oolong

green

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

herbal

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

fruit

*blood orange
*casablanca
*strawberry guava

white

mango pear
peach apricot
raspberry ginger

caffeine free & decaf

iced tea on tap

kettle black tea (organic) | peach citrus mint green tea | strawberry raspberry kiwi hibiscus (caffeine free)

lemonade 3.

arnold palmer 4.

matcha sunset lemonade 5. (caffeine free)

raspberry lavender lemonade 5. (caffeine free)

purple papayaberry lime sparkling tea 12oz 5.

saratoga sparkling water 12oz 5.

WK cold brew coffee 5.

tea quencher

hibiscus guava (caffeine free)

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

(unsweetened) simple sugar syrup available

latte

choose sweetener & creamer

Sweetener: honey, sugar

creamer: whole milk, half-n-half, almond, oat

matcha latte hot or iced

butterfly blue, coconut, pure or vanilla

london fog hot or iced

earl grey tea

chai latte hot or iced

masala chai or vanilla chai

energy latte

trugrit energy blend

jasmine latte

jasmine green tea

serenity latte (caffeine free)

chamomile bilberry bliss herbal tea

carrot cake latte (caffeine free)

carrot cake rooibos tea

honeybush spice latte (caffeine free)

honeybush cider tea

wine

8.

chardonnay

sparkling wine

pinot grigio

cabernet sauvignon

pinot noir

beer & cider

druthers all-in ipa 16oz 6.5% 8.

adirondack saratoga lager

16oz 4.8% 8.

fat head's bumble berry ale

honey blueberry 5.3% 12oz can 6.

ninepin cider 12oz 6.7% 8.

mimosa flight

choice of 4 for 24. / single 8.

classic
wildberry
guava

green apple
strawberry
passionfruit

cherry
peach
pineapple

tea cocktail

8.

kettle sangria

casablanca fruit tea, passionfruit,
sparkling wine, fruit pieces

sparkling sweet tea

sweetened 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

whistler's house blend

house blend roasted just past the city roast level.

medium acidity, full body and aroma.

ground coffee bulk pricing \$10/8oz \$18/lb

sinful delight

light roast blend of caramel, chocolate & hazelnut

ground coffee bulk pricing \$10/8oz \$18/lb

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

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.