

afternoon tea

served all day

starting at 24.

select each level

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

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

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

all beverages a la carte

toasted sandwich

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

garden (vegetarian)

roasted red pepper, artichoke heart, spinach, fresh mozzarella, basil pesto aioli on herb focaccia

apricot, ham & brie

bacon, ham, apricot jam, brie on ciabatta

turkey, cranberry & brie

roasted turkey, brie, cranberry sauce 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 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

chipotle chicken

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

eggplant (vegetarian) (contains nuts)

eggplant, mozzarella, roasted red pepper, spinach, sundried tomato pesto on herb focaccia

ballstonian

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

club sandwich

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

veggie & goat cheese (vegetarian)

basil pesto, goat cheese, roasted onion, garlic, tomato, eggplant, red pepper, squash, zucchini, balsamic glaze

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

savory crepe

savory crepe served with bag of chips 14. substitute side house salad or cup of soup 5.
GF crepe available upon request

ratatouille (vegetarian)

basil pesto, roasted eggplant, zucchini, squash, red pepper, tomato, onion, garlic, balsamic glaze, goat cheese

chicken, bacon & roasted red pepper

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

turkey, cranberry & brie

turkey, cranberry sauce, brie

farmers crepe (remove bacon for vegetarian)

spinach, bacon, basil pesto, tomato, artichoke heart, fresh mozzarella

chicken cordon bleu

roasted chicken, ham, swiss cheese, bleu cheese, dijon aoli

crepe monsieur

ham, swiss cheese, dijon aoli, dill pickles, chives

salad

add roasted chicken breast 5. *can be made gluten free dressing served on side

asian (contains nuts)

greens, almond, carrot, chicken, scallion, edamame, mandarin orange, *chow mein noodle, 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, tomato, red onion, carrot, bleu cheese crumbles, buttermilk ranch dressing 18.

tuna (pescetarian)

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

kettle house salad (vegetarian)

greens, red cabbage, carrot, cucumber, tomato, balsamic vinaigrette 10.

soup

bowl 11. cup 6.

roasted red pepper & smoked gouda (vegetarian)

lobster bisque

sweet potato, black bean & quinoa chili (vegan)

quiche

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

ham, roasted red pepper & cheddar

broccoli & 3 cheese (vegetarian)

sweet crepe

dusted with powdered sugar 11.
GF crepe available upon request

nutty monkey

(contains nuts) nutella chocolate hazelnut, banana

peaches & cream

baked cinnamon spiced peaches & scone cream

cherry cheesecake

cherry compote & scone cream

bananas foster

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

berries & cream

mixed berry compote & scone cream

caramel apple

baked cinnamon spiced apples & caramel sauce

lemon cream burst

lemon curd & scone cream

berries & nutella (contains nuts)

mixed berry compote & nutella chocolate hazelnut

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

cake

carrot cake (contains nuts) 10.

lemonberry mascarpone cake 10.

flourless chocolate cake 8.

cheesecake factory

godiva chocolate

cheesecake 12.

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.**

tea cocktail 8.

kettle sangria
sparkling sweet tea
blackberry sage noir

mimosa flight

choice of 4 for 24. / single 8.

classic	green apple	cherry
wildberry	strawberry	peach
pineapple	passionfruit	guava

wine slushie 10.

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



smoothie 7.

tropical creamsicle
(contains nuts) pineapple,
coconut, lemon, yogurt
strawberry banana creamsicle
strawberry, banana, yogurt

strawberry banana
(dairy free) strawberry,
banana, orange juice
berry acai
blueberry, raspberry,
blackberry, acai, yogurt

platter options

scone platter
cream & preserves included
→ small (10 scones) \$48
→ large (20 scones) \$95

sandwich platter
→ small - choose two types
(10 sandwiches cut into
four pieces) \$110
→ large - choose up to four
types (20 sandwiches cut into
four pieces) \$200
made on wheat bread
→ cucumber & cream cheese
→ turkey club (double decker)
→ turkey, cranberry, brie
→ tuna salad
→ ham, apricot jam, swiss
→ apple, honey, bacon, brie
→ tomato, arugula, fresh
mozzarella, pesto aoli

salad platter with dressing
→ small house salad \$50
→ large house salad \$90
small premium
→ without chicken \$60
→ with chicken \$80
large premium
→ without chicken \$120
→ with chicken \$150

**iced tea for
a crowd \$7**

64oz freshly
brewed tea
on tap,
unsweetened.
no cups to go



**hot tea/coffee for
a crowd \$20**

96oz insulated to stay hot for
two hours. Add \$3 for 6 cups/lids



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four box styles to choose from

Our cafes are unable to split checks, however, we can take up to 4 credit cards per table.
Food and drink from outside vendors is not permitted.
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 menu item can be
completely free of common allergens.

over
150
teas
to try

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FRESH SCONES



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french press coffee 5.

whistler's house blend
house blend roasted just past
the city roast level; medium
acidity, full body and aroma
bulk pricing \$10/8oz \$18/lb
sinful delight
light roast blend of caramel,
chocolate & hazelnut
bulk pricing \$10/8oz \$18/lb

Whistling Kettle cold brew coffee 20oz 5.

jamaican blue
mountain style
a blend resembling the taste
& aroma of real jamaican blue
mountain
bulk pricing \$12/8oz \$22/lb
decaf columbian
sweet, deep, aromatic
bulk pricing \$12/8oz \$22/lb

hot tea

16oz hot tea 5.
96oz insulated to-go container 20.
hot tea flight (in-house only) 14.
pick 4 teas (no lattes)
sweetener: honey, sugar
creamer: whole milk, half-n-half, almond, oat

latte 6.

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

iced

iced tea on tap
(unsweetened) simple syrup available
16oz in-house 3. 20oz to-go 3.50 64oz jug to-go 7.
-kettle black tea blend
-peach citrus mint green tea
-strawberry raspberry kiwi hibiscus (caffeine free)

lemonade
16oz in-house 3. 20oz to-go 3.50
arnold palmer
16oz in-house 4. 20oz to-go 5.
matcha sunset lemonade 5.
(caffeine free)
16oz in-house 5. 20oz to-go 6.
raspberry lavender lemonade 5.
(caffeine free)
16oz in-house 5. 20oz to-go 6.
purple papayaberry lime
sparkling tea 12oz can 5.
iced tea custom 20oz to-go 6.
saratoga sparkling water 12oz 5.

tea quencher 16oz in-house 5.
20oz to-go 6.

hibiscus guava
(caffeine free) hibiscus fruit tea,
guava puree, lemonade
passionfruit
black tea, passionfruit puree,
lemonade
peach
black tea, peach puree, lemonade

strawberry
black tea, strawberry puree,
lemonade
happy
happy tea, strawberry puree,
lemonade
pineapple green
peach citrus mint green tea,
pineapple puree, lemonade



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Closed Christmas Day,
Thanksgiving,
July 4th

No reservations
Walk in only
kids menu, gluten free & vegan options available