

STARTERS

Daily Soup Bowl
Ask server for details - **\$4.59**

✓ Tom Kha Soup
Coconut mushroom broth,
red bell pepper, shiitake, tomato,
cilantro and lime - **\$4.69**

Wings Trio
Chicken wings or tenders cooked crisp
and tossed in a trio of General Tso's,
honey Sriracha & hoisin buffalo sauces
Wings - \$11.89 Tenders - \$11.69

Far East Nachos
Crispy, seasoned wontons, topped
with house-roasted and spiced pork,
fresh mango salsa, onion, tomato,
cilantro and melted pepper jack
cheese - **\$10.29**

✓ Organic Tofu &
Vegetable Potstickers
House-made, pan fried potstickers,
served with a soy and green onion
dipping sauce - **\$6.99**

Frites with Steak or
Organic Portobello
Crispy french fries tossed in a
Gorgonzola butter with grilled red
onions, served with:

sliced flat iron steak - **\$8.29**

✓ grilled, marinated organic
portobello mushrooms - **\$8.29**

Umami Calamari
Flash-fried calamari rings and
tentacles tossed in a spicy umami
glaze with chopped roasted peanuts,
julienned carrots and shredded
Napa cabbage - **\$9.29**

✓ Edamame Two Ways
Steamed soy beans with sea salt &
lime and edamame hummus, served
with organic flatbread chips, crispy
wontons, celery and carrots - **\$8.29**

BBQ Chicken Spring Rolls
Served with an Asian slaw and spicy
peanut and sweet chili
dipping sauces - **\$7.89**

Lemongrass Beef Lettuce Cups
Lemongrass beef, bibb lettuce,
fresh cucumber, pickled carrots, red
bell pepper, pickled radish and a
peanut crunch - **\$10.49**

Tuna Tartare
Freshly diced Ahi tuna dressed
with sesame chili vinaigrette, fresh
avocado and soy glaze drizzle, served
with wonton chips - **\$11.29**

Steak Crostini
Thinly sliced shaved steak, served
on grilled crostini, topped with miso
goat cheese, fresh mango salsa and a
soy lime drizzle - **\$10.89**

Korean Pork Sliders
A trio of slow roasted Korean
glazed pork sliders on warm
steamed buns, topped with
kimchi, scallion, and cilantro,
served with sesame fries - **\$10.89**

“THERE IS NO LOVE
SINCERER THAN THE
LOVE OF FOOD.”
~ George Bernard Shaw

**CONSUMER ADVISORY: If you
have a food allergy it is your
responsibility to inform
your server of sensitivities.**

**Thoroughly cooking foods of animal
origin such as beef, eggs, fish, lamb,
pork, poultry, or shellfish reduces
the risk of foodborne illness.**

SANDWICHES & ORGANIC FLATBREADS

All Of Our Flatbreads Are Made In-House From 100% Organic Flour.

All Sandwiches Come With Your Choice of Potato Salad, Side Salad,
Crispy Asian Slaw or Chilled Sesame Noodles, Unless Otherwise Noted.**

Cheese Steak Sandwich

Shaved, spice rubbed beef with grilled red onion, melted Swiss
cheese, baby spinach and cilantro mayo on rustic bread - **\$9.89**

Salmon Burger **

Salmon burger seasoned with scallions and ginger on a toasted bun
with crispy Asian slaw, soy mustard & a sesame noodle salad - **\$12.59**

Chicken Caesar Wrap

Warm tomato basil wrap with grilled chicken, crisp bacon, hot
cherry peppers, lettuce and house-made Caesar dressing - **\$10.59**

Veggie Delight ** ✓

Grilled vegetables, melted fresh mozzarella and basil aioli on
toasted focaccia, served with truffle fries - **\$9.79**

Turkey Bacon Burger **

Ground turkey topped with crispy bacon, avocado, pepper jack
cheese and hoisin mayo, served with a side of fries - **\$11.29**

Buffalo Chicken **

Crispy buttermilk buffalo chicken on rustic bread with house-made
blue cheese aioli, fresh tomato, served with blue cheese fries and
shredded lettuce - **\$10.29 add avocado for \$5.80**

Grilled Hawaiian Flatbread

Teriyaki beef, grilled pineapple, red onion, creamy Asian slaw and a
drizzle of sriracha - **\$10.89**

Caprese Flatbread ✓

Fresh mozzarella, plum tomato and basil finished with balsamic
reduction and extra-virgin olive oil - **\$8.99**

Impossible™ Burger ✓

Hand-formed 6oz beef alternative patty, topped with kimchi, grilled
red onion and sweet chili mayo, served with sesame fries - **\$18.99**

Tisane's history was founded in coffee culture and is tempered with tea
spirit. Our fascination with the exceptional products that are enjoyed
in cultures around the world, inspired us to create our fusion cuisine.
We cross-pollinate Asian spices with classic European techniques, to
bring your taste buds on a journey across the globe.

PLATES

& NOODLE BOWLS

Sesame Salmon

Pan-roasted sesame & ginger
encrusted salmon over spicy
vegetable lo mein - **\$15.79**

Tso's Chicken

Grilled or flash-fried chicken
and steamed broccoli, tossed
with a classic General Tso's
sauce, atop bed of basmati rice
\$13.99

Espresso Steak

Espresso-rubbed terrace major,
over roasted garlic mashed
potatoes, sautéed spinach and
grilled portobello, finished with
jus - **\$18.29**

Buffalo Chicken

Crispy buttermilk breast of
chicken over blue cheese
scallion mashed potatoes with
sautéed spinach, grilled red
onions and a buffalo
demi-glaze - **\$14.99**

Udon Noodle Bowl with Roasted Pork

Crispy house-roasted pork,
soy-glazed shiitake mushrooms,
pickled carrots, fresh bean
sprouts, scallion and cilantro,
over udon noodles in a spicy
lemongrass tea and miso broth
- **\$15.29**

Chilled Sesame Noodle ✓

Soba noodles tossed with
edamame, cilantro, pickled
carrots and red peppers dressed
with a sesame ginger dressing
\$9.29

With Organic Tofu - **\$12.29** ✓
With Chicken - **\$13.59**

Pad Thai

Flat rice noodles simmered in
our own spicy tamarind ginger
sauce, with beans sprouts, fried
egg, scallion and a peanut
crunch

Organic Tofu - **\$12.99**
Chicken - **\$13.99**
Beef - **\$14.99**
Shrimp - **\$15.99**

Lo Mein

Fresh carrots, red bell pepper,
cabbage and bean sprouts stir-
fried with chili flake & lo mein
noodles in a sweet soy sauce

Organic Tofu - **\$12.79** ✓
Chicken - **\$13.79**
Beef - **\$14.79**
Shrimp - **\$15.79**

Seasonal Pasta

Locally sourced DiFiore Pasta
with Chef's choice of seasonal
items - **\$14.59**

Add a Starter Salad for \$2.99

Upgrade to Caesar or Spinach for \$2 More

✓ = Vegetarian Meal

SALADS

Field Greens Salad ✓

Simple salad of mixed field greens,
grape tomatoes, cucumber and
carrots tossed in a white
balsamic dressing - **\$7.89**

Tuna Niçoise Salad

Citrus tea-rubbed Ahi tuna, Kalamata
olives, chopped egg, pickled carrots,
edamame and grape tomatoes over
a wedge of iceberg lettuce, topped
with creamy wasabi dressing and
fresh potato straws - **\$14.59**

Caesar Salad

Fresh romaine hearts tossed with
house-made garlic croutons and
creamy Caesar dressing, topped with
a Parmesan tuile - **\$9.29**

Tisane Cobb Salad

Napa cabbage & romaine lettuce, topped
with hoisin glazed grilled chicken,
crispy bacon, chopped egg, roasted
peanuts, avocado & bean sprouts in a
creamy ginger dressing - **\$12.59**

Asian Chop

Flash-fried shrimp tossed with pickled
carrots, bean sprouts, edamame,
cucumber, Napa cabbage, romaine
lettuce & sweet chili dressing - **\$13.79**

Greek Salad ✓

Crisp romaine hearts, Kalamata olives,
grape tomatoes, feta, cucumber, red
onion and pepperoncinis tossed in a
lemon herb dressing - **\$11.29**

Top Any Salad

Fried Organic Tofu - **\$2.99** ✓

Grilled Chicken - **\$3.99**

Grilled Steak - **\$4.99**

Flash-Fried Shrimp - **\$5.99**

Grilled Salmon - **\$6.99**

Impossible™ Burger - **\$7.59** ✓

Turkey Burger - **\$3.99**

Salmon Patty - **\$4.99**

DESSERTS

Chocolate Lava Cake

House-made warm chocolate cake
with a molten lava center, served with
locally-made hazelnut gelato - **\$6.99**

House-made Dessert Fondues*

Rich chocolate fondue, served with
fresh seasonal berries, pretzels,
banana, apple and house-made
marshmallows for dipping - **\$9.89**

* Available in Pure Chocolate or
Chocolate Peanut Butter Cup

Seasonal Crème Brûlée

Tea-infused seasonal crème brûlée
made with Chef's choice of seasonal
items - **\$6.29**

Warm Chocolate Brownie

Topped with locally made vanilla
bean gelato and a drizzle of
chocolate and caramel sauces - **\$5.59**

Tiramisu

Layered espresso-soaked lady fingers,
mascarpone custard and fresh
whipped cream served in a martini
glass and topped with crushed
espresso beans - **\$6.29**

Locally Made Gelato & Sorbet

Gelato	Sorbet
Chocolate	Raspberry
Vanilla	Mango
Hazelnut	Lemon
Cappuccino	

3 Scoops of any flavor - **\$4.79**

Make it a sundae - Top with chocolate
and caramel sauces, whipped cream,
peanuts and a cherry - **\$5.79**