

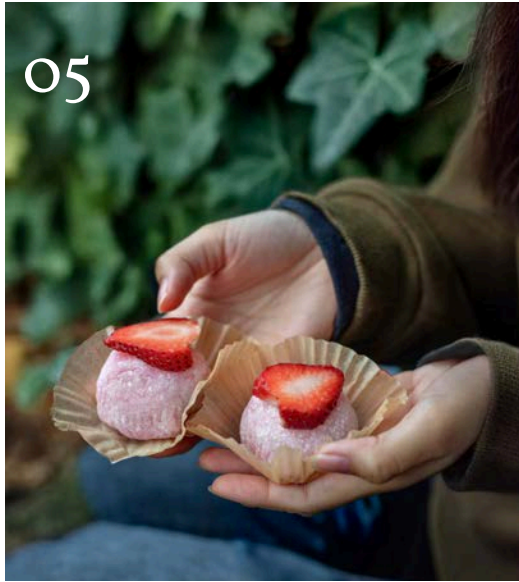
feel better

CELEBRATING THE ART OF TEA

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Prices valid through December 31, 2026. Subject to change without notice. For the most current pricing, please visit thejasminepearl.com.

What's Brewing in the World of Tea?

As the seasons turn, the tea world enters one of its most anticipated moments of the year.



Our Favorite Time of Year

Late winter through early summer marks peak harvesting and processing for many of the world's most beloved teas. In Japan, tender spring leaves are plucked for first-flush green teas, including vibrant tencha destined for milling into matcha. In China, spring-harvest teas are set aside for later jasmine scenting, while in Taiwan, high-mountain oolongs are carefully oxidized and rolled to coax out their signature complexity.

India's tea gardens awaken as Assam and Darjeeling teas begin their annual cycle—bold, aromatic, and deeply tied to monsoon seasons. These early harvests often define the character of the year's teas, offering brightness, nuance, and a local flavor that can't be replicated.

Together Through Tea

The world feels loud and uncertain right now, and yet people continue to drink tea every day. Grown in many different places by many different communities, tea travels thousands of miles before it reaches a cup, quietly connecting people who may never meet but who share the same simple ritual. It remains one of the few truly global habits to endure across generations, prepared differently from place to place but often with the same intention: to pause, warm the body, and take a moment of care in the midst of daily life.

Each season tells a slightly different story. Weather patterns, harvest timing, and processing choices all influence the brew. Every year's teas are a snapshot of time and terroir. No two years taste the same.

We are already cupping samples of the newest pluckings and selecting the finest leaves. It's an exhilarating (and caffeinated) process that, even after 21 years, we never get tired of.

Seasonal Tea Spotlight

SPRING & SUMMER

As the days grow longer and the air begins to warm, tea takes on a lighter, more refreshing role. These seasonal blends are crafted to celebrate the vibrant flavors of spring and summer—floral, citrusy, and fruit-forward, with plenty of options for hot or iced sipping. Whether you're drawn to delicate oolong, ripe stone fruit, or tropical notes, there's a tea to match the moment.

Bird Song

OOLONG TEA

Lightly oxidized Taiwanese oolong blended with rose petals, chamomile, and lemon balm. Aromatic and gently herbaceous, the cup opens soft and fragrant, then finishes smooth and refreshing, with subtle roasty notes and lingering floral sweetness.

Caffeine Level: Moderate-Low

Great For: Spring afternoons, floral tea lovers, hot or iced sipping

Like walking past a garden in bloom



Clementine Sunset*

HERBAL BLEND

Rooibos, chamomile, and real citrus zest come together in this bright, fruit-forward herbal blend. Sweet orange and clementine essential oils bring juicy warmth, while chamomile adds a soft apple-like note. Full-bodied, smooth, and equally lovely hot or iced.

Caffeine Level: None

Great For: Iced tea lovers, citrus fans, warm afternoons, all-day sipping

Golden hour in a teacup



Mango Ceylon*

BLACK TEA

Sri Lankan black tea meets juicy mango in this bright, refreshing blend. Gently brisk and pleasantly fruity with a hint of tropical sweetness, it brews a clean, lively cup that's especially satisfying over ice. Smooth and approachable, it's an easygoing black tea with enough fruit to keep things interesting.

Caffeine Level: High

Great For: Iced tea season, warm afternoons, fruit-forward black tea lovers

Cool, bright, and instantly refreshing

Tropical Green*

GREEN TEA

Chunmee and sencha green teas blend with lemongrass, rose petals, and natural tropical flavors for a bright, refreshing cup. Light-bodied and crisp with a juicy, tropical fruit lift, it's especially enjoyable over ice on warm days.

Caffeine Level: Moderate

Great For: Iced tea season, porch sipping, fruit-forward green tea lovers

Bright, juicy, and sun-ready



*** Available April to August – while supplies last!**

These blends disappear when the season ends—so grab your favorites before they're gone!

TEA & FOOD

Summer Treats

Easy tea-infused
recipes

There's something deeply comforting about fresh, sweet, chewy mochi. This quick microwave method skips the steamer and delivers fresh, pillowy mochi in minutes. Infuse the dough with your favorite tea and play with fillings, from fruit to chocolate to nut butters. It's a dessert meant for experimenting.





Ruby Nectar Strawberry

Microwave Mochi

INGREDIENTS

Makes 6–8 mochi

- 1 cup **mochiko** (sweet rice flour)
- 1 cup **granulated sugar**
- 1 cup strongly brewed **Ruby Nectar Herbal Tea**
- 8 **medium strawberries**, stems removed
- **Cornstarch**, for dusting

Optional fillings: chocolate ganache, marzipan, nut butters, red bean paste (anko), or ice cream.

DIRECTIONS

Whisk mochiko and sugar in a microwave-safe bowl. Add the cooled tea and stir until completely smooth.

Cover loosely and microwave 1 minute. Stir. Microwave 1 minute more and stir again. Continue cooking in 30–60 second bursts, stirring between each, until thick, glossy, and stretchy (about 4–5 minutes total).

Dust a surface generously with cornstarch and turn the hot mochi out. Divide into 6–8 portions. Dust your hands and flatten each piece. Place a strawberry (or your filling of choice) in the center, pinch closed, and roll gently into a ball. Dust with cornstarch to prevent sticking.

Best enjoyed the day they're made. For best texture, avoid refrigerating.

Other teas that taste great in mochi: Amaretto Spice. Black Wolf, Chai (any), Earl Grey, Jasmine Peony, Vanilla Rose, and Yuzu Sencha



DEVILED TEA EGGS

This Pacific Northwest version of Chinese tea eggs leans into smoky Lapsang Souchong, earthy mushrooms, and toasted nori for a deeper woodland character. Finished as deviled eggs, they become a meeting place between tradition and modern tea creativity. Makes 12 deviled egg halves

DIRECTIONS

1. Prepare the Tea Broth: In a small saucepan, combine the tea leaves, soy sauces, dried mushrooms, nori, brown sugar, black pepper, garlic, and water. Bring to a gentle simmer over low heat and let it infuse for 10–15 minutes while you prepare the eggs. Taste and adjust as needed—add more soy sauce if it needs salt and depth, or a splash of hot water if it tastes too salty. Keep warm.

2. Cook the Eggs: Place the eggs in a saucepan and cover with cold water by 1 inch. Bring to a boil, then turn off the heat, cover, and let sit for 10–12 minutes for fully set, hard-boiled eggs. Transfer immediately to an ice bath and cool completely.

3. Crack & Steep: Gently tap the eggs all over with the back of a spoon to create fine cracks in the shells—**do not peel**. Remove the broth from the heat and lower the cracked eggs into the warm liquid. Let steep 4–8 hours (or overnight in the refrigerator for deeper color and flavor).

4. Peel & Fill: Peel the eggs and halve lengthwise. Remove the yolks and mash with the mayonnaise, sesame oil, mustard, and a pinch of sugar until smooth. Spoon or pipe the filling back into the whites. Garnish with sesame seeds or thin strips of nori. Serve chilled or slightly cool.

INGREDIENTS

- 6 **eggs**
- 2 TBSP **Yunnan tea leaves**
- 1 tsp **Lapsang Souchong tea leaves**
- 3 TBSP **dark soy sauce**
- 5 TBSP **regular soy sauce**
- 1/3 cup **dried shiitake mushrooms**
- 1 sheet **nori**, torn into pieces
- 1½ TBSP **brown sugar**
- 2 tsp **ground black pepper**
- 2 tsp **crushed garlic**
- 2 cups **water**

For the Filling

- 1 TBSP **mayonnaise**
- ½ tsp **sesame oil**
- 1½ tsp **stone-ground mustard**
- Pinch of **sugar**
- **Sesame seeds** for garnish



TEA LEAF SALAD

Tender green tea leaves dressed with sesame and rice vinegar, tossed with crisp sprouts. A simple reminder that tea is not only something we drink — it's something we can eat. Serves: 2-3 as a side dish. (note: contains some caffeine)

DIRECTIONS

Steep the sencha in hot water (not boiling) for 2-3 minutes. Strain, reserving the brew for drinking.

Spread the leaves on a plate and allow them to cool completely. Once cool, gently squeeze out excess moisture.

In a bowl, whisk together the soy sauce, sesame oil, rice vinegar, and sugar. Taste and adjust the soy sauce and vinegar as needed. Toss the tea leaves with the dressing until evenly coated.

Just before serving, fold in the mung bean sprouts for crunch. Garnish with sesame seeds and any optional toppings. Serve immediately.

INGREDIENTS

- 3 TBSP **Kyushu Sencha** green tea
- 4 cups **hot water** (for steeping)

Dressing:

- 2 tsp **soy sauce**
- 1 tsp **toasted sesame oil**
- 2 tsp **rice vinegar**
- ¼ tsp sugar (**a pinch**)

To Finish:

- 1 cup **mung bean sprouts**, chopped in half
- 1-2 tsp **sesame seeds**

Optional: chopped peanuts, pumpkin seeds, or bonito flakes

TEA INSPIRATION: BURMA'S TEA LEAF SALAD

*The idea of eating tea leaves comes from **lahpet thoke**, Burma's famous tea leaf salad. In this traditional dish, fermented tea leaves are tossed with crunchy beans, nuts, sesame seeds, garlic, and fresh vegetables to create a bold balance of savory, sour, and spicy flavors. Our recipe offers a quick, fresh take using brewed green tea leaves. If you enjoy it, we encourage you to seek out an authentic version of this beloved Burmese dish.*



HERBALIST'S CORNER

From enjoyment to therapeutic support

Herbal tea exists on a wide spectrum. Sometimes, it's simply a warm, enjoyable beverage. Other times, it's something you return to day after day because it helps you feel better, more rested, more settled, and more at ease in your body.

In this section, we look at what shifts herbal tea from something you enjoy occasionally into something that offers real, ongoing support. How strong should a tea be? How often should you drink it? And when does preparation matter? We'll also share practical guidance for blending your own herbal teas, so you can create blends that fit your daily rhythms and support your well-being in a realistic, sustainable way.



Herbal teas aren't drugs; they're closer to food. Like food, their effects are shaped by how much you consume, how often you consume them, and how they fit into the rest of your life. One cup can be pleasant. Regular use is where change begins to happen.

When you want more from an herbal tea than flavor alone, preparation matters. Some herbs release their beneficial compounds easily. Chamomile flowers, for example, extract well with a standard hot infusion. Others take more time. Roots and woody materials such as dandelion root or cinnamon bark need longer simmering or extended steeping to fully extract their constituents. Brewing methods aren't about making tea "stronger" for the sake of it—they're about matching the preparation to the plant.

Quantity and frequency matter just as much. Some herbs are well suited to occasional use and work quickly, especially for the throat, digestion, or nervous system. Others are most effective when used consistently, becoming part of a daily routine rather than a one-time solution. In clinical herbalism and traditional Chinese medicine, it's common for people to drink larger amounts of carefully prepared teas or decoctions, chosen specifically for their body, needs, and circumstances.

Herbal tea works best when it's woven into everyday life. The goal isn't to replace good nutrition or medical care, but to support the body gently and consistently, one cup at a time.



TIPS FOR BLENDING YOUR OWN HERBAL TEAS

Yes, you can make your own herbal blends. It doesn't require advanced training or complicated formulas. If your goal is to feel better, resist the urge to chase individual "health benefits" or try to fix a single problem with one tea. Herbs work best when they support the body as a whole, much like nutritious food does.

Instead of asking, "What herb helps with sleep?" consider the bigger picture. What would support you during stressful afternoons? What could help digestion after dinner? What might gently reduce your reliance on caffeine or sugar for energy? Addressing these daily patterns often leads to better rest, steadier energy, and improved well-being overall, but does not force the body into sedation or stimulation.

And finally: *make it taste good*. A blend only works if you actually drink it! Aim for something delicious enough to enjoy day after day, because consistency is where herbal tea truly shines.



INGREDIENT SPOTLIGHT



Herbs that we turn to again and again for tea blending

Some ingredients earn a permanent place in the blending pantry. Not because they are trendy or exotic, but because they consistently make tea taste better, smell better, and feel more complete.

Lemon Myrtle (*Backhousia citriodora*)

What sets Lemon Myrtle apart is its exceptionally high natural citral content - the compound responsible for lemon aroma and flavor. Lemon Myrtle contains more citral than any other known plant, far exceeding levels found in lemons, limes, or even lemongrass. This is why it is often described as “more lemony than lemon.”

Because its citrus character comes from aromatic oils rather than acid, Lemon Myrtle adds clarity and freshness without sharpness. The result are teas with a lemon note that feels smooth, integrated, and never sour - quietly bringing balance and cohesion to the cup.

Lemon Myrtle is one of the most versatile ingredients in our blending pantry and we use it in over a dozen of our house tea blends. We reach for it again and again because it delivers a vibrant lemony citrus profile without the bitterness often associated with lemon peel.

Native to Australia, Lemon Myrtle has been enjoyed as a tea on its own for generations. It's very much a self-drinker, producing a refreshing, aromatic brew that stands beautifully on its own. In blends its leaves brighten heavier teas and enhance natural sweetness across nearly every style of tea.

Roses (*Rosa centifolia*)



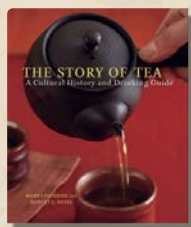
Roses are one of the most universally loved ingredients in tea, prized as much for their aroma as for their flavor. Aromatherapeutically, rose is gently uplifting and calming, adding a sense of ease and softness to the tea ritual itself.

When real rose petals are used (not artificially scented ones), the effect is subtle and beautifully integrated. Roses are never meant to overpower a blend. Instead, they act as a quiet harmonizer. They highlight the natural floral notes found in teas like Keemun, bringing warmth and depth to the cup. In green teas, roses help soften astringency, rounding sharp edges and creating a smoother, more balanced sip. Because of this versatility, roses blend effortlessly across nearly every tea category, enhancing both aroma and flavor while letting the tea itself remain the star.

TEA READS

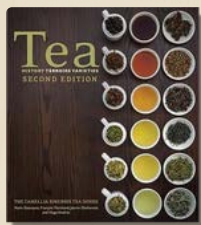
Fascinating books for tea lovers

Tea drinkers tend to be book lovers. There is something about a warm cup and holding a book in your hands that just feels right. Why not combine the two loves and nerd out on tea and herbs? Below is a list of some of our favorite books on the subject of tea and herbs. We consistently turn to them for inspiration and because they deepen our appreciation for the brew and the magic of herbs.



The Story of Tea: A Cultural History and Drinking Guide Mary Lou Heiss and Robert Heiss

A sweeping look at tea's journey from China to the rest of the world, blending history, culture, and practical brewing guidance. Accessible yet thorough, it's a foundational read for anyone wanting to understand tea beyond the cup.



Tea: History, Terroirs, Varieties

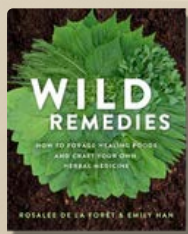
Kevin Gascoyne, François Marchand, Jasmin Desharnais, Hugo Americi

A richly illustrated, in-depth exploration of tea's origins, terroir, and major styles. Detailed, yet visually engaging, this is a definitive reference for serious tea lovers who want to understand how soil, climate, and craft shape the leaf.



Jane Pettigrew's World of Tea: Discovering Producing Regions and Their Teas

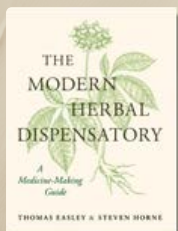
An expansive guide to global tea-producing regions, filled with maps, photography, and deep context. Pettigrew connects geography, history, and culture, offering insight into both celebrated and unexpected tea origins.



Wild Remedies: How to Forage Healing Foods and Craft Your Own Herbal Medicine

Rosalee de la Forêt, Emily Han

A practical and approachable guide to foraging and home herbalism. This book empowers readers to recognize local plants and transform them into simple remedies and nourishing foods.



The Modern Herbal Dispensatory: A Medicine-Making Guide

Thomas Easley, Steven Horne

A comprehensive manual for crafting herbal preparations with confidence. Combining traditional wisdom and modern insight, it offers detailed instructions, formulas, and an extensive *materia medica* for serious herbal students.

Brewing Essentials

Beautiful, functional pieces to enhance every step of your tea ritual. From everyday essentials to thoughtful gifts, these tools help you brew with ease, sip with joy, and savor the moment.



I. LUCENT ICED TEA JUG

Brew, chill, and serve—all in one. This elegant iced tea brewer is made from heat-resistant glass and includes a stainless infuser. – **\$54**



5

2. FOLDING HANDLE INFUSER

Steep anywhere with this compact stainless infuser. Its handy plastic case doubles as a drip tray. Great for travel, work, or tossing in your bag. – \$18

3. PAPER TEA INFUSERS

Disposable paper tea infusers for easy loose-leaf brewing. Compostable, mess-free, and perfect for mugs or travel. – \$5.50 (sm.) \$6.50 (lge.)

4. POT HEAD T-SHIRT

Back by popular demand! Our cheeky Pot Head T-Shirts let you wear your Jasmine Pearl with pride. Made from soft, combed cotton. Socially conscious and sweatshop-free. – \$19

5. STUMP TEAPOT

Colorful, stackable, and built to last, these teapots are perfect for your daily use. Each one includes a stainless infuser for a full, flavor extraction. Great for work or tea with friends. 18 oz. / 530 ml. – \$40

6. MATCHA BOWL & WHISK SET

A beautiful gift for both new and seasoned matcha lovers. This set includes a ceramic matcha bowl, bamboo whisk, ceramic whisk holder, and traditional bamboo scoop. – \$45

7. PUERH PICK

A must-have tool for puerh-lovers. This helpful and elegant tool is used to carefully break apart your puerh cakes without damaging the tea leaves. – \$11

8. STAINLESS BASKET INFUSER

Meet your forever infuser. Tough, roomy, and reliable, it gives tea leaves plenty of space to bloom. The lid doubles as a resting tray, catching drips. – \$24



6



7



8

TEA FOR SELF CARE

Feel Better Lifestyle

Restorative herbal blends and soothing teas to support balance, resilience, and daily rituals of care. Whether you're winding down, easing digestion, or creating a moment of calm between tasks, these teas are here to nourish body and spirit—one comforting cup at a time



ARIA BLEND

{Herbal} A smooth and throat-soothing brew with sweet fennel, licorice, mint, and spice. Caffeine-Free - From **\$8.60**



DREAM BLEND †

{Herbal} A calming bedtime blend with valerian, linden, lemon balm, and peach. Caffeine-Free - From **\$9.80**



EQUINOX BLEND

{Herbal} Replenish during times of transition with nettles, roses, sarsaparilla & cinnamon. Caffeine-Free - From **\$9.60**



FEEL BETTER

{Herbal} A clarifying blend of peppermint, chamomile, ginger, and lemon to lift your mood. Caffeine-Free - From **\$8.90**



GABA GREY

{Oolong} Smooth GABA oolong scented with real bergamot—rich, aromatic, and wonderfully balanced. - From **\$16.00**



GOLDEN FIRE

{Herbal} Bold and spicy with turmeric, warming ginger, sweet cinnamon, and cayenne. Caffeine-Free - From **\$7.60**

† Note: Contains valerian. Not for children. If pregnant, nursing, or taking medication, consult your healthcare provider. May cause drowsiness.



MAPACHE BLEND *Caffeine-Free*

{Herbal} Dark, rich, and coffee-like, with notes of sarsaparilla, cocoa, and brown sugar. Satisfying hot or iced. - From **\$9.80**



REST EASY *Caffeine-Free*

{Herbal} Calming chamomile flowers, aromatic lavender, citrusy lemon balm, lemon myrtle, and rooibos. Tea for mellow moments. - From **\$8.20**



WELL BEING *Caffeine-Free*

{Herbal} Elderberry, echinacea, and mint offer refreshing seasonal immune support. Caffeine-Free - From **\$9.60**



YOGA BLEND *Caffeine-Free*

{Herbal} A comforting blend of honeybush and digestive-supporting herbs like ginger, cinnamon, and honeybush. - From **\$8.20**

Craving more?

We offer over 130 teas and blends. Visit us online at thejasminepearl.com to explore our full collection of loose leaf teas, teaware, and herbal tisanes.

ICED TEAS

Surprisingly Cool

Some of the most refreshing summer drinks come from teas you might normally reserve for winter. Spicy chais, vibrant greens, and even certain herbals can take on entirely new personalities over ice. Edges soften and hidden notes emerge. Try experimenting and you may discover that your favorite hot tea has a second life in the heat of summer. These are some of our most unexpectedly delicious iced teas.



BLACK WOLF

{Puerh} A decadent blend of cacao, ripe berry, and earthy, aged puerh tea. Smooth and dessert-like. - From **\$10.00**



CASCADIA BREAKFAST

{Black} Malty black tea infused with coffee beans, chicory, and carob for a smooth, less jittery morning brew. - From **\$9.10**



DAME GREY

{Black} A twist on Earl Grey with bergamot, orange peel, and lemon myrtle, for a bright, citrusy cup. - From **\$9.10**



FIRST FLUSH MATCHA

{Green} This unsweetened (and very popular) powdered Japanese tea is energizing and refreshing iced - From **\$66.00**



LEMONBERRY BLACK

{Black} A fun blend of strawberry, lemony herbs, and Ceylon tea. Bright, smooth, and especially delicious iced. - From **\$11.60**



NORTHWEST MINT *Caffeine-Free*

{Herbal} Refreshing and smooth with cool spearmint, light citrus, and a mild green tea base. - From **\$9.20**



STRAWBERRY SENCHA

{Green} Smooth blend of sencha green teas layered with bright strawberry and a hint of rose; gives a clean, fruity finish. - From **\$9.20**



TIGER STRIPE *Caffeine-Free*

{Herbal} Craveable Thai tea-inspired rooibos, vanilla, and spice for a smooth, caramelized flavor. No sugar needed. - From **\$9.00**



Great iced tea begins as a concentrate. Start with the proper amount of leaf for your pot or pitcher and then fill your vessel only halfway with hot water. Steep according to the recommended time for that tea. Avoid the temptation to add extra leaf or extend the steep time, as this can cause over-extraction, which can quickly turn your tea bitter. Once the tea has infused, remove the leaves and top off with cold water. Then pour over ice.

By using less water during the hot steep (rather than more tea), you preserve balance, clarity, and flavor. The result is vibrant, refreshing iced tea that tastes perfectly brewed.



21 years of Customer Favorites

After more than two decades of serving tea, these are the blends we reach for again and again - the ones our customers rave about, and our staff can't stop sipping.



BOMBAY BREAKFAST

{Black} An aromatic Assam blend with ginger, cardamom, and roses. - From **\$8.40**



FRENCH BREAKFAST

{Black} A creamy, pastry-like blend with citrus, vanilla, honey, and lavender. - From **\$8.20**



GENMAICHA

{Green} Toasty, nutty, brothy, and grassy with a smooth, satisfying finish. - From **\$8.30**



GINGER PEACH

{Black} Mellow Nilgiri, peach, ginger, and fragrant cardamom. Great iced. - From **\$8.50**



Caffeine-Free

HONEY CUP

{Herbal} Smooth vanilla-honey rooibos and bee pollen. Loved by little ones. - From **\$8.20**



JASMINE PEARLS

{Green} Exquisite hand-rolled tea, scented with real jasmine flowers. - From **\$14.20**



KYUSHU SENCHA

{Green} Fine Japanese tea with a custard aroma, and a cedarwood finish. From **\$11.40**



Caffeine-Free

LAVENDER HONEY SPICE

{Herbal} Honey rooibos, bee pollen, lavender, cardamom, and vanilla. - From **\$8.80**



MILD MINT

{Green} Cool spearmint, light citrus, and a mild green tea base - From **\$8.40**



ORIGIN ASSAM

{Black} Super-rich, with notes of browned butter, apricot, and vanilla graham. - From **\$8.20**



Caffeine Free

RED CHAI

{Herbal} Rooibos, layered with cardamom, cinnamon, clove, and pepper. - From **\$8.50**



Caffeine Free

RUBY NECTAR

{Herbal} Tart hibiscus, juicy cranberry, and grapefruit. Great iced. - From **\$8.20**



STICKY RICE PUERH

{Puerh} Aged dark tea with a savory, sticky rice aroma. Super smooth and earthy. - From **\$9.50**



VANILLA ROSE

{Black} Malty Assam layered with smooth vanilla and soft floral rose notes. - From **\$9.00**



YUNNAN

{Black} Smooth Chinese tea with golden tips and gentle peppery notes. - From **\$8.00**

DRINK RECIPES

Tea Sangria

(Non-Alcoholic & Easily Adaptable)

Bright, fruity, and refreshingly tart, this sangria with hibiscus blends brewed herbal tea, juice, and fresh fruit into a vibrant pitcher; perfect for warm afternoons.

INGREDIENTS (SERVES 4-6)

- 4 Tbsp **Lemon Hibiscus Tea**
- 3 cups **hot water**
- 1 cup **purple grape juice**
- 1 **orange**, thinly sliced
- 1 cup **mixed berries**
(strawberries, blueberries, raspberries, or blackberries)
- **Ice**

OPTIONAL ADDITIONS:

- Fresh mint
- Sparkling water (for a lighter finish)
- 1-2 Tbsp honey or simple syrup, to taste

**PERFECT FOR PARTIES
AND POTLUCKS**



This crowd-pleasing recipe features **Lemon Hibiscus**, but other hibiscus-forward blends such as **Ruby Nectar** can work beautifully too. **Ruby Nectar's** lush berry notes pair especially well with mango juice (instead of grape). Change up the fruits or juice to create fun tropical variations.

DIRECTIONS

1. BREW THE CONCENTRATE.

Steep the Lemon Hibiscus tea in 3 cups of hot water for 5 minutes to create a concentrated infusion. Strain and allow to cool completely.

2. BUILD THE BASE

In a large pitcher, combine the brewed tea concentrate with the purple grape juice. Stir to blend. Stir and sweeten lightly if desired.

3. ADD THE FRUIT

Gently stir in orange slices and mixed berries. Refrigerate for at least 1 hour to allow the fruit to infuse into the drink.

4. SERVE

Pour over ice and garnish with fresh mint. For a sparkling version, top each glass with a splash of chilled sparkling water just before serving.



Thank You for Being a Part of Our Tea Story

Join the Newsletter!
THEJASMINEPEARL.COM

A NOTE OF DEEP GRATITUDE

Wherever you are, we hope you enjoy every cup of tea you drink. There is so much hard work that goes into the growing, harvesting, processing, packing, exportation, and blending (that's our job!) that it brings us joy to bring them from all over the world into your home. Thank you.

Want to be the first to know about our seasonal releases, limited-edition teas, and semi-annual sales? Subscribe for early access, behind-the-scenes stories, and special tea tips from our team.

Sip with us and keep the tea story going on social media:



@THEJASMINEPEARL

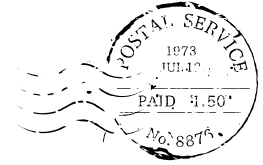


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MUSHROOM CITY, XX 00000-00

APRIL 1 - APRIL 30
SPRING SALE 2026
20% OFF TEAS

Valid on retail teas while supplies last. Cannot be combined with other discounts.*

**Promotion excludes matcha teas - Sale Ends 04/30/2026*

Enjoy 10%
off your next order!

Use code:
TEALUV26



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