LOST CULTURES TEA BAR
1761 Bellamah Ave NW, Suite C, Albuquerque, NM 87104
(505) 582-2117 - lostculturesteabar.com
Main drinks menu - demo edition - 1 November 2026

TEA COCKTAILS

90 Day Pear Glass $9

Green Current Glass $9

Twilight Bloom Glass $9
Blue corn and bay leaf infusion, ancho honey reduction, fresh lime, smoked cinnamon tincture.

Verdant Glass $9
Cucumber, pineapple and ginger extraction, pandan, coconut water, toasted sesame, lime.

CEREMONIAL COCKTAILS

Quiet Ceremony Glass $18
Koji-washed pear and jasmine tea, white miso-honey reduction, preserved lemon hydrosol, fine mineral sparkle.

ADAPTOGENIC MOCKTAILS

Sandia Soul Glass $12

Still Life Glass $12
Dromme Calm, cantaloupe infusion, lime, orange, olive oil wash.

BOTANICAL TONICS

Digestive Support Cup $7
Slippery elm, licorice root, marshmallow root.

KOMBUCHA

House Kombucha Glass small $6 Glass large $8 Growler fill small $15 Growler fill large $29 Growler bottle
Flavors: lavender, rose, cota.

CHAI

Chai Chai Love Cup $9
Chai with Lion’s Mane, Reishi, Chaga and Cordyceps mushrooms.

POUR-OVER COFFEE

Los Amigos Coffee Project Cup $8

Rotating single origins: Colombia, 132-hour carbonic honey process coconut mango co-ferment (Pedro Nel Salazar & Edwin Norena, Finca Sicilia & Finca Campo Hermoso); Colombia, 96-hour honey process peach co-ferment (Edwin Norena, Finca Campo Hermoso).

NA BEER & WINE

House Peach Glass $8 Bottle $24

House Rose Glass $8 Bottle $24

House White Glass $8 Bottle $24

Non-Alcoholic Beer

Juicy IPA, Oktoberfest, chocolate stout.

Odd Bird Red Glass $13 Bottle $30

Prima Pave Dulce Glass $13 Bottle $30

SEASONAL

Holiday Punch

Smoked Coquito

All house drinks are alcohol-free (0.0% ABV). Kombucha, NA beer and alcohol-removed wine contain up to 0.5% ABV and are labelled on the menu. Ask the bar for allergens, caffeine and the full ingredient list.