



Welcome to Queen Bee's Tea Room™

A perfect blend of English class with Southern sass.

Nestled in the heart of the historic Houston Heights, Queen Bee's Tea Room™ was created as a tribute to bold women, beautiful spaces, and the timeless ritual of afternoon tea—with a Texas twist.

Housed in the lovingly restored Heights Ironworks building—built in 1936 and buzzing with stories of grit and grace—our tearoom honors the legacy of women who built communities, inspired change, and brewed strength one teacup at a time.

Whether you're here for a midday moment of calm, a cheeky cocktail with friends, or to celebrate something sweet, we invite you to sip slowly, laugh loudly, and stay awhile. This is more than tea, it's tradition, elevated.

We're proud to source local ingredients, partner with Texas-based women-owned businesses, and serve menus that reflect our roots in both Royal tradition and Southern charm.

Each of our dishes are made from scratch, using homegrown recipes and honest ingredients—because we believe the best flavor comes from the heart.

So go ahead—raise your teacup (or cocktail glass), and toast to a new kind of tearoom and experience.

Cheers, y'all.

—The Queen Bee's Team 🐝

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Allergen Notice: Our kitchen uses nuts, dairy, gluten, and other common allergens. 🥥 📄 🥜

Traditional Tea Service - \$65

The Royal-Tea Treatment

A traditional English afternoon tea experience blended with Texan heritage and fixins'. Served with your choice of one tea.

Savories

Lime of Succession

Sliced cucumber and tajin spread on white bread

Pimento and Prejudice

Jalapeno pimento cheese on slice of toasted pretzel bun

Eggsecutioner's Arrival

Truffle and dill egg salad on sourdough bread

The Taming of the Turkey

Oven roasted turkey and herb spread on wheat bread

Salmon and Smear Campaign

Smoked salmon and herb spread on bagel crisp

Coronation Curveball Chicken

Creamy mesquite chicken, pecans, cherries, and chives on romaine leaf



Scones

Cornbread and Cheddar Courtship

Cheddar and chive cornbread scone served with salted butter

Cranberry and Citrus Courtship

Cranberry and citrus scone served with salted butter and strawberry jam



Sweets

Let Them Eat Dr. Pepper Cake

Chocolate cake with Dr. Pepper and chocolate icing

Sleeping Peachy Cookie

Peach butter cookie topped with peach frosting and cobbler crumbs

Zestminster Abbey Parfait

Lemon custard with **gluten free** gingerbread cookie crust

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Vegetarian Tea Service - \$60

The Royal-Tea Treatment

A traditional English afternoon tea experience blended with Texan heritage and fixins'. Served with your choice of one tea.

Savories

Lime of Succession

Sliced cucumber and tain spread on white bread

Pimento and Prejudice

Jalapeno pimento cheese on slice of toasted pretzel bun

Eggsecutioner's Arrival

Truffle and dill egg salad on sourdough bread

Guac and Circumstance

Smashed avocado on sourdough with cherry tomatoes, sunflower seeds and arugula



Scones

Cornbread and Cheddar Courtship

Cheddar and chive cornbread scone served with salted butter

Cranberry and Citrus Courtship

Cranberry and citrus scone served with salted butter and strawberry jam



Sweets

Let Them Eat Dr. Pepper Cake

Chocolate cake with Dr. Pepper and chocolate icing

Sleeping Peachy Cookie

Peach butter cookie topped with peach frosting and cobbler crumbs

Zestminster Abbey Parfet

Lemon custard with **gluten free** gingerbread cookie crust

Gluten Free Tea Service - \$55

The Royal-Tea Treatment

A traditional English afternoon tea experience blended with Texan heritage and fixins'. Served with your choice of one tea.

Savories

(Served with Romaine lettuce, celery, gluten free bread, and select crackers)

Pimento and Prejudice

Jalapeno pimento cheese

Eggsecutioner's Arrival

Truffle and dill egg salad

The Taming of the Turkey

Oven roasted turkey and herb spread

Salmon and Smear Campaign

Smoked salmon and herb spread

Coronation Curveball Chicken

Creamy mesquite chicken, pecans, cherries, and chives



Sweets

Let Them Eat Cheesecake

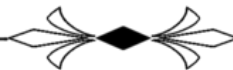
Rich cheesecake on nut-based crust drizzled with caramel

Pop Goes the Queen

Gluten Free cake pop with sprinkles

Zestminster Abbey Parfait

Lemon custard with **gluten free** gingerbread cookie crust



Tiny Royal-Teatime, \$30

An imaginative personal tea tray for our youngest of royals featuring crown-shaped sandwiches, colorful snacks, and sweet treats. Includes milk, chocolate milk, hot chocolate, or tea

The Royal-Tea Choices

Sourced and blended by TEAinTexas; women-owned and Texas based.

Black Teas

Big Tex English Breakfast

Big Tex is the icon of the Texas State Fair. A dark malty black tea staple for a Texas Tea Time.

Lone Star Lavender Gray

Oil of bergamot, lavender buds, marigold petals, mallow blossoms, vanilla bean and natural flavors.

Blooms of Texas

Rose blossoms, cornflowers, safflowers, and tropical mango oils

Cowboy Hibiscus

Cranberry bits, raspberry pieces, pomegranate, hibiscus and flavorings

Houston Hero

Ceylon, roasted almonds, caramel bits, and natural flavors

Texas Twist (seasonal)

Orange peels, citrus oils, and cinnamon pieces

Midnight Cowgirl

Caffeine Free, Chamomile, rosehips, and peppermint

Yellow Rose

Yellow rose blossoms, and peach oils

Alamo Apricot

Dried apricots, sunflower petals, and natural flavors



Green Teas

Panhandle Pear

Mate green, nettle leaves, manna, pear and peach pieces, peach rice flour, sunflower and blackthorn petals, red currants, guarana seeds, Vitamin C.

Texas Summer

White hibiscus, roses, marigold blossoms, and peach bits

Austin Weirdness

Sencha green, jasmine, lavender and mint



Classic Teas

Earl Gray

Darjeeling

Ceylon

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More Delish Dishes

Soups - \$12

[served with Texas toast]

The Tomato-Tomahto Scandal

A silky tomato bisque with a touch of cream and plenty of gossip—velvety, vibrant, and guaranteed to stir the pot.

Cluckingham Palace Soup

Mesquite-smoked chicken, wild grain rice, and garden veggies—Texas royalty in a bowl.



Salads - \$15

[add grilled chicken, additional \$5]

Seize Her Salad

Crisp romaine, house-made Caesar dressing, Parmigiano Reggiano, and garlic butter croutons—tossed to capture tastebuds.

Marie Antoinette Chopped Salad

Romaine, veggies, and Parmigiano in garlic vinaigrette—crowned with a pepperoncino.



Sandwiches

[served with potato chips and dill pickle spear]

The Eggsecutioner™, \$13

Truffled egg salad with herbs and chives on a croissant—rich, refined, and decisive.

The Taming of the Turkey™, \$13

Turkey with herb cream cheese, lettuce and tomato on sliced white or wheat bread—charming and just slightly tamed.

Coronation Curveball Chicken™, \$15

Creamy mesquite-smoked chicken with honey-lime, pecans, and cherries on a croissant—Texas royalty in disguise.

Grate Expectations, \$11

Sharp cheddar and Gruyère on buttery grilled sourdough—golden and ambitious.

Bacon in Belgravia, \$15

Crisp bacon, lettuce, tomato, and garlic aioli on sourdough—an elevated classic.

Queen of Hearts, King of Clubs, \$15

Stacked turkey, bacon, tomato, and lettuce on sourdough—fit for royalty.

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Scones - \$8

Served with salted butter and strawberry jam

Cornbread Courtship Scone

Cornbread scone with cheddar, corn, scallions, and honey—sweetly scandalous.

Cranberry Courtship Scone

A tender scone with tart cranberries and a delicate citrus glaze—flirting with just the right touch of sweetness in every bite



Desserts

Let Them Eat Dr. Pepper Cake, \$7

Chocolate cake laced with Dr. Pepper, dark chocolate, and almond—because drinking it isn't enough.

Let Them Eat Cheesecake, \$7

Rich cheesecake on nut-based crust drizzled with caramel

Sleeping Peachy Cookie, \$7

Two peach butter cookies topped with peach frosting and cobbler crumbs—soft, golden, and dreamy

Zestminster Abbey Parfait, \$7

Lemon custard graham cracker tart with golden meringue—sweet, sharp, and plotting its return

Pop Goes the Queen Bee - \$5

Gluten free cake pop with sprinkles



Non-Alcoholic Drinks - \$4

Cup of Hot Tea

Southern Peach Iced Tea

Soda

Cup of Coffee

Chocolate Milk

Hot Chocolate



Queen Bee's Tea Room™

“We hope you had a *bee-utiful*
time at Queen Bee's Tea
Room™.

Don't be a stranger — come
back and buzz with us again
soon!”