



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/person

[add glass of champagne, \$10]

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 Tart

Creamy lemon custard nestled in a mini tart shell [GF]

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Vegetarian Tea Service - \$65/person

[add glass of champagne, \$10]

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

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 Tart

Creamy lemon custard nestled in a mini tart shell [GF]

GF Tea Service - \$65/person [add glass of champagne, \$10]

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, veggie, GF 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 [GF]

Pop Goes the Queen
Cake pop with sprinkles [GF]

Zestminster Abbey Tart
Creamy lemon custard nestled in a mini tart shell [GF]



Tiny Royal-Teatime, \$35 [For 10 years and under]

An imaginative personal tea tray for our youngest of royals featuring 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

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

More Delish Dishes

Soups - \$15

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

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

Till Broth Do Us Part

Creamy Italian wedding soup with tender chicken-and-beef sausage meatballs, delicate couscous, and hearty kale in a rich, comforting broth.



Salads - \$15

[add grilled chicken, additional \$5]

Seize Her Salad

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

Marie Antoinette Chopped Salad

Romaine, Kale, cilantro, tomatoes, red peppers, cucumbers, red onions, banana peppers, house-made croutons, and Parmigiano in garlic vinaigrette.



Sandwiches

[served with homemade sweet potato chips or side salad]

The Eggsecutioner™, \$17

Truffled egg salad with herbs and chives on a fresh croissant.

The Taming of the Turkey™, \$17

Turkey with herb cream cheese, lettuce and tomato on sourdough bread, charming and just slightly tamed. [on fresh croissant +\$4]

Coronation Curveball Chicken™, \$17

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

Pimento and Prejudice™, \$15

Our famous house-made jalapeno pimento cheese on wheat bread.

Grate Expectations, \$16

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

Bacon in Belgravia, \$16

Crisp bacon, lettuce, tomato, and garlic aioli on sourdough [on fresh croissant +\$4]

Queen of Hearts, King of Clubs, \$18

Stacked turkey, bacon, tomato, and lettuce on sourdough [on fresh croissant +\$4]

Guac and Circumstance, \$15

Avocado smash, arugula, sunflower seeds, and tomatoes on toasted sourdough

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A Pair of Queens, \$17

Perfectly paired, choose any two of our soups, salads, or sandwiches.

Cup of Soup

The Tomato-Tomahto Scandal
Cluckingham Palace
Till Broth Do Us Part

Half a Salad

[add grilled chicken, additional \$3]

Seize Her Salad
Marie Antoinette Chopped Salad

Half a Sandwich

[on fresh croissant +\$4]

The Eggsecutioner™
The Taming of the Turkey™
Coronation Curveball Chicken™
Pimento and Prejudice™
Grate Expectations
Bacon in Belgravia
Queen of Hearts, King of Clubs
Guac and Circumstance



Scones - \$8

Served with salted butter, and house-made strawberry jam and clotted cream

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, \$8

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

Let Them Eat Cheesecake, \$8

Rich cheesecake on nut-based crust drizzled with caramel [GF]

Sleeping Peachy Cookie, \$4

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

Zestminster Abbey Tart, \$8

Creamy lemon custard nestled in a mini tart shell [GF]

Pop Goes the Queen, \$4

Cake pop with sprinkles [GF]

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Non-Alcoholic Drinks

Cup of Hot Tea or Daily Brewed Iced Tea, \$6

Soda, \$5

Cup of Coffee, \$4

Chocolate Milk or Hot Chocolate, \$5

Aqua Panna Water, 8

S. Pellegrino Water, \$7

TRU Raspberry or Orange-Mango Adaptogenic, \$7



A La Carte

House-made Sweet Potato Chips with Garlic Aioli, \$9

Pimento Cheese with Sweet Potato Chips, \$13

Fresh Croissant, \$6

Additional Tea Service Sandwich, \$8

Pork or Turkey Bacon (2 slices), \$5



“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!”



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it!!!