

TEAS 5

REGULAR

*english breakfast, sencha green, pomegranate-white,
vanilla chai, persian plum-rose*

DECAFFEINATED

earl grey, green

HERBAL

*chamomile, rooibos, double mint,
ginger tisane, lavender-verbena & orange*

COFFEE & SPECIALTY DRINKS

regular · decaffeinated · grain

espresso · macchiato · americano
4/6 (iced)

cappuccino · latte · chai latte · mochaccino
6/ 8 (iced)

DESSERT WINES, GRAPPA & CORDIALS

- Papras Winery, “Melanthia” (2016, Tyrnavos Greece) 12/44
*semi-sweet sparkling, black muscat, aromas of rose, spring flowers, peach,
cherry blossom*
- Fonseca Porto Terra Bella, Port (n/v, Portugal) 15/72
vintage character, ripe dark fruit, long warm finish
- Shinn Estate, Grappa, Shinn Shine (North Fork) 16 glass
intense heat, apple sauce, notes of anise
- Stellar Winery, “Heaven On Earth” (n/v, South Africa) 12/44
sweet muscat, rich golden honey, sun-dried rooibos, luscious texture
- Meletti Anisette..... 9
- Araku Coffee Liqueur 8
- Gozio Amaretto 8

DESSERT

*CHOCOLATE-PEANUT BUTTER BLISS

*chocolate & peanut butter mousse,
salted peanut-caramel crust, berry coulis* 14

MEXICAN CHOCOLATE BROWNIE

*chipotle-chocolate sauce, marshmallows,
peanut butter-banana ice cream* 17

STRAWBERRY-RHUBARB PIE

strawberry-basil ice cream 15

CANNOLI

*chocolate chip-vanilla cream filling, coconut ice cream,
chocolate drizzle* 15

*LIVE CHOCOLATE MOUSSE PIE

nut granola crust, coconut-mint ice cream 17

*BERRY CRUMBLE

*fresh berries, almond crumble, almond-coconut cream,
strawberry sauce, huckleberry ice cream* 17

*HOUSEMADE ICE CREAM

& SORBET SAMPLER

chef's daily selection 10

**Gluten-Free*

DESSERT COCKTAILS

STRAWBERRY SHORTCAKE

*Vanilla infused Fair vodka, strawberry puree, Sorbetta strawberry liqueur,
almond milk, lemon, vanilla agave* 17

APRÈS VOUS

*Araku coffee liqueur, Gozio amaretto, espresso, coconut milk,
vanilla agave, up* 16