

# SWEETS



## COFFEE & TEAS

### WE USE ZOLO COFFEE

#### REGULAR DRIP

MONKEY SEE-MONKEY DO 3.50

#### DECAF DRIP

Vita Bella 3.50

#### ILLY ESPRESSO OR DECAF ESPRESSO 3.50

ILLY CAPPUCCINO  
reg or decaf 4.25

ILLY LATTE  
reg or decaf 4.75

MIGHTY LEAF HOT TEAS 4.50  
Black tea / Green tea /  
Organic mint / Chamomille

## COGNAC / ARMAGNAC

### CHATEAU DE LABAUDE

Armagnac 9

## PORT/DESSERT WINE

GRAHAM'S 10yr tawny 10.5

GRAHAM'S 20yr tawny 18.5

BROADBENT "Rainwater" Madeira 7

FONSECA BIN 27 Ruby 12

## DESSERTS BY ESIN

Made daily in house

### APPLE-RASPBERRY CRUMBLE TART

pink lady apples, raspberries, flaky pie crust, oatmeal-crumble, brandy anglaise, caramel, whipped cream 9.50

### LEMON MERINGUE TART

Graham cracker crust, lemon custard, meringue, raspberry sauce 9.50

### BUTTERSCOTCH PUDDING

salted caramel & chocolate short bread 9.50  
GF without the cookie

### CHOCOLATE PEANUT BUTTER TART

chocolate cookie crust, chocolate peanut butter mousse, whipped cream, peanut brittle, caramel sauce 9.50

## ARTISANAL CHEESE

6.50 each | All Three 18

### BIG ROCK BLUE

Paso Robles, CA, honeyed walnuts, pasteurized cow's milk, mild, savory with hints of fresh butter

### FROMAGER D'AFFINOIS BREBICET

France, pear jam, pasteurized sheep's milk, brie style, rich & buttery

### CAMPO DE MONTALBAN

Spain, port soaked apricots, pasteurized sheep, goat & cow's milk, mild buttery with notes of nuts

V | vegetarian  
VG | vegan  
GF | gluten free  
DF | dairy free  
EF | egg free