

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

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

Granny Smith apples, raspberries, flaky pie crust, oatmeal-crumb, 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

### PUMPKIN BREAD PUDDING

caramel & brandy anglaise, sweet-salty walnuts, & whipped cream 9.50

## ARTISANAL CHEESE

6.50 each | All Three 18

### CAMBOZOLA BLACK LABEL BLUE

Germany, honeyed walnuts, pasteurized cow's milk, triple cream, bold, sweet & nutty

### BREBIROUSSE D'ARGENTAL

France, fresh pear jam, pasteurized sheep's milk, brie style, rich, creamy, nutty & complex

### 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

## DESSERTS BY ESIN

Made daily in house

### APPLE-RASPBERRY CRUMBLE TART

Granny Smith apples, raspberries, flaky pie crust, oatmeal-crumb, 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

### PUMPKIN BREAD PUDDING

caramel & brandy anglaise, sweet-salty walnuts, & whipped cream 9.50

## ARTISANAL CHEESE

6.50 each | All Three 18

### CAMBOZOLA BLACK LABEL BLUE

Germany, honeyed walnuts, pasteurized cow's milk, triple cream, bold, sweet & nutty

### BREBIROUSSE D'ARGENTAL

France, fresh pear jam, pasteurized sheep's milk, brie style, rich, creamy, nutty & complex

### 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