

SWEETS



COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP

MONKEY SEE-MONKEY DO 4.00

DECAF DRIP

Vita Bella 4.00

ILLY ESPRESSO OR

DECAF ESPRESSO 3.50

ILLY CAPPUCCINO

reg or decaf 4.75

ILLY LATTE

reg or decaf 4.75

MIGHTY LEAF HOT TEAS 5.00

Black tea / Green tea /
Organic mint / Ginger Twist

COGNAC / ARMAGNAC

DUC DE LOUSSAC

Armagnac 9.5

PORT/DESSERT WINE

GRAHAM'S 10yr tawny 10.5

GRAHAM'S 20yr tawny 18.5

BROADBENT "Rainwater" Madeira 7

FONSECA BIN 27 Ruby 12

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DESSERTS BY ESIN

Made daily in house

MIXED BERRY CRUMBLE TART

Mixed berries, oatmeal crumble topping, brandy anglaise, caramel, whipped cream 11

BLUEBERRY BREAD PUDDING

Caramel, brandy anglaise & whipped cream .11

LEMON MERINGUE TART

Graham cracker crust, lemon custard, meringue, raspberry sauce 11

BUTTERSCOTCH PUDDING

Salted caramel & chocolate short bread 11
GF without the cookie

FLOURLESS CHOCOLATE TORTE

Grand marnier sauce, caramel, whipped cream & hazelnut brittle 11 | GF

ARTISANAL CHEESE

7 each | All Three 20

BIG ROCK BLUE

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

VACHEROUSSE D'ARGENTAL

France, fresh strawberry jam, pasteurized cow's milk, double cream style, rich, buttery & creamy

CAMPO DE MONTALBAN

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

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

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