

SWEETS



COFFEE & TEAS

WE USE ZOLO COFFEE

REGULAR DRIP

Monkey See-Monkey Do 4

DECAF DRIP

Vita Bella 4.

ILLY ESPRESSO OR DECAF ESPRESSO 3.95

ILLY CAPPUCCINO regular or decaf 4.75

ILLY LATTE regular or decaf 4.95

MIGHTY LEAF HOT TEAS 5. Black tea / Green tea / Organic mint / Chamomile

COGNAC / ARMAGNAC

DUC DE LOUSSAC

Armagnac 9.5

GERMAIN ROBIN XO

Cognac 32

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

APPLE CRUMBLE TART

Brandy anglaise, caramel sauce , whipped cream 11

CHOCOLATE PEANUT BUTTER TART

Caramel, peanut praline & 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

BITTERSWEET CHOCOLATE FUDGE BROWNIE

Sweet & salty walnuts, caramel & vanilla bean gelato 12

LATEST SCOOP GELATO & SORBET

VANILLA BEAN GELATO

RASPBERRY SORBET

1 Scoop 4.5

2 Scoops 9

ARTISANAL CHEESE

7 each | All Three 20

POINT REYES BAY BLUE

California, honeyed walnuts, pasteurized cow's milk,
rustic, sweet & caramel finish

SAINT ANDRE

France, fresh pear jam, pasteurized cow's milk,
soft-ripened, rich & creamy

IDIAZABAL

Spain, port soaked apricots, unpasteurized sheep's
milk, firm, complex, buttery with a touch of smoke

V | vegetarian

VG | vegan

GF | gluten free

DF | dairy free

EF | egg free

9.30

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