

SWEETS



**SAMPLE MENU.
ITEMS SUBJECT
TO CHANGE**

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 32.75

PORT/DESSERT WINE

GRAHAM'S 10yr tawny 10.5

GRAHAM'S 20yr tawny 19

BROADBENT "Rainwater" Madeira 9

FONSECA BIN 27 Ruby 12

SWEETS



**SAMPLE MENU.
ITEMS SUBJECT
TO CHANGE**

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 32.75

PORT/DESSERT WINE

GRAHAM'S 10yr tawny 10.5

GRAHAM'S 20yr tawny 19

BROADBENT "Rainwater" Madeira 9

FONSECA BIN 27 Ruby 12

DESSERTS BY ESIN

Made daily in house

ESPRESSO-COCONUT MILK PANNA COTTA

Italian eggless custard, chocolate ganache,
chocolate hazelnut biscotti 11 | GF without the biscotti

STRAWBERRY- RHUBARB CRUMBLE TART

Oatmeal crumble topping, brandy anglaise, caramel,
whipped cream 11

VANILLA BREAD PUDDING

Banana-Butterscotch sauce, 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

BITTERSWEET CHOCOLATE FUDGE BROWNIE

Sweet & salty walnuts, caramel & vanilla bean gelato 12

ARTISANAL CHEESE

7 each | All Three 20

POINT REYES BAY BLUE

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

SAINT ANDRÉ

France, fresh strawberry jam, pasteurized cow's milk,
buttery, dense & rich

CAMPO DE MONTALBAN

Spain, port soaked apricots, pasteurized cow, goat and
sheep milk, aged for 5 months, complex & nutty

LATEST SCOOP GELATO & SORBET

VANILLA BEAN GELATO GF

RASPBERRY SORBET GF

1 Scoop 4.5

2 Scoops 9

AFFOGATO

Illy Espresso over Vanilla Bean Gelato 9

DESSERTS BY ESIN

Made daily in house

ESPRESSO-COCONUT MILK PANNA COTTA

Italian eggless custard, chocolate ganache,
chocolate hazelnut biscotti 11 | GF without the biscotti

STRAWBERRY- RHUBARB CRUMBLE TART

Oatmeal crumble topping, brandy anglaise, caramel,
whipped cream 11

VANILLA BREAD PUDDING

Banana-Butterscotch sauce, 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

BITTERSWEET CHOCOLATE FUDGE BROWNIE

Sweet & salty walnuts, caramel & vanilla bean gelato 12

ARTISANAL CHEESE

FONSECA BIN 27 Ruby 12

7 each | All Three 20

POINT REYES BAY BLUE

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

SAINT ANDRÉ

France, fresh strawberry jam, pasteurized cow's milk,
buttery, dense & rich

CAMPO DE MONTALBAN

Spain, port soaked apricots, pasteurized cow, goat and
sheep milk, aged for 5 months, complex & nutty

LATEST SCOOP GELATO & SORBET

VANILLA BEAN GELATO GF

RASPBERRY SORBET GF

1 Scoop 4.5

2 Scoops 9

AFFOGATO

Illy Espresso over Vanilla Bean Gelato 9

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

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