



Digestifs & Spirits~ 2 ounces served neat

Alessio Vermouth di Torino (Rosso)	10.00
Oban West Highland 14-year Single Malt Scotch (12 dram)	17.00
Michter's Single Barrel Rye Whiskey, Louisville	13.00
Abuelo 7 year Barrel-Aged Rum, Panama	11.00
Fortaleza Tequila 'Reposado' stone ground-estate bottled	16.00
Eden Ice Cider Bitter, Orleans, Vermont	13.00
<i>*heirloom apples, red currant, organic botanicals*</i>	

Vodkas: Square One Organic, St. George Distillery

Gins: Hendricks, The Botanist, Koval (organic) & Rusty Blade

Bourbon: Four Roses 'Small Batch'

Coffee & Espresso

Coffee	3.50	Cafe au lait	4.00
Espresso	3.50	Cappuccino	5.00
Macchiato	4.00	Americano	3.50
Cafe latte	5.00	Cafe mocha	5.00
Chai latte	5.00	Chocolate Chai	5.00

Hot Calvados Toddy 'a la mode'	11.00
Irish Coffee - West Cork Whiskey, coffee, cream	10.00
Warm organic apple cider	5.00

Certified Organic Loose Leaf Teas

Jasmine Tea: <i>Mao Jian</i>	5.00
Black Teas: <i>Earl Grey (reg. or decaf), English Breakfast,</i>	5.00
Oolong Tea: <i>Copper Mountain</i>	5.00
Herbal "Teas": <i>Vanilla Rooibos, Chamomile</i>	5.00
Pu-Erh Tea: <i>Emperor's Select 1998</i>	5.50
Green Tea: <i>Genmaicha</i>	5.00

We feature Graffeo Organic Coffee and Clover Organic Milk

Eden Organic Soy milk or Almond milk is available for an additional .75

Desserts

Strawberry Galette with ginger streusel, vanilla ice cream and candied ginger	9.75
*Chocolate Mousse with coconut crust, chocolate sauce and coconut sorbet	9.50
Espresso Pot de Crème with toffee sauce, whipped cream and hazelnut shortbread	9.75
Flourless Chocolate Torte with salted caramel ice cream and cocoa nib tuile	10.00
*Chocolate, Blood Orange and Coconut Sorbets with candied zest and coconut cookies	9.50
Please ask your server about tonight's Cheese Plate	9.50

Dessert Wines

Château Roumieu-Lacoste Sauternes 2014, Bordeaux, France	13.00
El Maestro Sierra 'Pedro Ximénez' 15-year Solera, Jerez, Spain	11.00
Quinta do Infantado 'Tawny Port' Douro, Portugal	9.00
Domaine la Tour Vieille Banyuls 'Rimage', 2015, France	11.00
Quinta do Infantado 'Reserve Ruby Port' Douro, Portugal	11.00
Morandina 'Moscato d' Asti DOCG 2015, Piedmont (750 ml)	38.00

*Vegan