

Digestifs & Spirits~ 2 ounces served neat

Auchentoshen 'Three Wood' Single Malt Scotch (12 dram)	15.00
Alessio Vermouth di Torino (Rosso)	10.00
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 & Koval Organic

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: Mao Jian	5.50
Black Teas: Earl Grey (reg. or decaf), English Breakfast,	5.50
Oolong Tea: Copper Mountain	5.50
Herbal "Teas": Vanilla Rooibos, Chamomile	5.50
Green Tea: Genmaicha	5.50

We feature Graffeo Organic Coffee and Clover Organic Milk
Eden Organic Soy milk or Almond milk is available for an additional 75 cents



Desserts

Strawberry and Blackberry Galette with ginger streusel, vanilla ice cream and candied ginger	9.75
*Almond Cake with blueberry compote and peach 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
*Strawberry, Blackberry and Raspberry 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
Passagem 'Tawny Porto' Douro, Portugal	12.00
Domaine la Tour Vieille Banyuls 'Rimage', 2014, France	11.00
Quinta do Infantado 'Reserve Ruby Port' Douro, Portugal	11.00

*Vegan