



Spirits & Digestifs - 2 ounces served neat

- Auchentoshen** 12-year Lowland Single Malt Scotch 15
Highland Park 12-year 'Viking Honour' Single Malt 15
Dalmore 12-year Highland Single Malt Scotch 16
Michter's Single Barrel Rye Whiskey, Louisville 12
Abuelo 7 year Barrel-Aged Rum, Panama 11
Fortaleza Reposado Tequila 13
Alessio Vermouth di Torino 9
Carpano Antica Vermouth 9
Orleans Eden Ice Cider 'Bitter' Vermont 9
- Vodka:** Square One Organic, 44 North Potato 12
Gin: The Botanist, Hendricks, Koval Organic, Rusty Blade 13
Bourbon: Four Roses Small Batch 12
Whiskey: Mitcher's Rye, West Cork Irish Whiskey 13
Agave Spirit: Fortaleza Blanco Tequila, Vida Mezcal 11
Amaro: Gran Classico, Fernet Branca 10

Graffeo Coffee & Espresso

- Coffee, Espresso, Americano 3.50
Café Au Lait, Macchiato 4
Cappuccino, Café Latte 5
- Irish Coffee - West Cork Whiskey, coffee, cream 13
Warm organic apple cider 6 with Bourbon 7

Certified Organic Loose Leaf Teas

- Herbal: Chamomile, Peppermint, Vanilla Rooibos,
Herbal Garden 5
Black Teas: Earl Grey (reg or decaf), English Breakfast 5
Jasmine Tea: Mao Jian 5
Oolong Tea: Copper Mountain 5
Green Tea: Genmaicha 5

Desserts *with suggested wine pairings (half / full glass)

Apple Galette with cinnamon streusel, brown butter ice cream and apple sauce 9.75

*Château Roumieu-Lacoste, Sauternes, Bordeaux, France 2015 6.5 / 13

Butterscotch Pot de Crème with whip cream with pecan tuile and cookie crumbs 9.75

*Quinta do Infantado 'Dry White Port' Douro, Portugal 4 / 8

Banana Chocolate Cake with candied citrus zest, coconut sorbet, and caramel sauce 10

* Passagem Passagem '10-year Tawny Port' Douro, Portugal 6.50 / 13

Flourless Chocolate Torte with salted caramel ice cream, caramel and cocoa nib tuile 10

* Abbe Rous 'Helyos' Banyuls, Rousillon, France 2005 6.5 / 13

Blood Orange, Bergamot, and Satsuma Mandarin Sorbets with coconut cookie (vegan) 9.5

* Tintero 'Sori Gramella' Moscato d'Asti, Piemonte, Italy 2017 3.50 / 7

Daily Selection of local Cheeses with toasted bread, mixed almonds, and cherry mostarda 14

* Passagem 'LBV' Ruby Port Douro, Portugal 2012 5 / 10

Dessert Wines - 3 ounces served chilled (half pours available)

Tintero 'Sori Gramella' **Moscato d'Asti**, Piemonte, Italy 2017 7

Château Roumieu-Lacoste **Sauternes**, Bordeaux, France 2015 13

Quinta do Infantado **'Dry White Port'** Douro, Portugal 8

Passagem **'10-year Tawny Port'** Douro, Portugal 13

Passagem **'LBV' Ruby Port** Douro, Portugal 2012 10

Abbe Rous **'Helyos' Banyuls**, Rousillon, France 2005 13

El Maestro Sierra **'Pedro Ximénez'** 15-year Solera, Jerez, Spain 10