



Spirits & Digestifs - 2 ounces served neat

Auchentoshen 12-year aged Single Malt Scotch (12 dram) 15
Highland Park 12-year 'Viking Honour' Single Malt (12 dram) 14
Macallan 12-year aged Single Malt Scotch (12 dram) 15
Alessio Vermouth di Torino or Carpano Antica 10
Michter's Single Barrel Rye Whiskey, *Louisville* 13
Abuelo 7 year Barrel-Aged Rum, *Panama* 11
Eden Ice Cider Bitter, *Orleans, Vermont* 13

heirloom apples, red currant, organic botanicals

Vodkas: Square One Organic – St. George Spirits Vodka

Gins: The Botanist - Hendricks - Koval Organic - Rusty Blade

Bourbons: Four Roses 'Small Batch' - Yellow Label

Whiskeys: Michter's Rye - West Cork Irish Whiskey

Agave Spirits: Fortaleza Blanco Tequila - Vida Mezcal

Amaros: Gran Classico Bitter – Fernet Branca

Graffeo Coffee & Espresso

Coffee, Espresso, Americano 3.50

Café Au Lait, Macchiato 4

Cappuccino, Café Latte 5

Irish Coffee - West Cork Whiskey, coffee, cream 10

Warm organic apple cider 6 with Bourbon 7

Certified Organic Loose Leaf Teas

Herbal: *Chamomile, Peppermint, Vanilla Rooibos* 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

Eden Organic Soy Milk or Almond Milk is available for .75

Desserts *with wine pairings (half / full glass)

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

*Château Roumieu-Lacoste Sauternes 2015 6.50 / 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

Coconut Chia pudding with seed streusel and pomegranate granita (vegan) 10

*Passagem 'LBV' 2012 Ruby Port Douro, Portugal 6 / 12

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

*Cornet & Cie 'Abbe Rous' Banyuls, 2015, France 5.50 / 11

Meyer Lemon, Cara Cara Orange, and Page Mandarin Sorbets with coconut cookie (vegan) 9.50

*Domaines Bellier 'Rêveries' Brut Rosé NV 6.50 / 13

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

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

El Maestro Sierra '**Pedro Ximénez**' 15-year Solera, Jerez, Spain 11

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

Passagem 'LBV' 2012 **Ruby Port** Douro, Portugal 12

Cornet & Cie 'Abbe Rous' **Banyuls**, 2015, France 11

Passagem '10-year **Tawny Port**' Douro, Portugal 14

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



Spirits & Digestifs - 2 ounces served neat

Auchentoshen 12-year aged Single Malt Scotch (12 dram) 15
Highland Park 12-year 'Viking Honour' Single Malt (12 dram) 14
Macallan 12-year aged Single Malt Scotch (12 dram) 15
Alessio Vermouth di Torino or Carpano Antica 10
Michter's Single Barrel Rye Whiskey, *Louisville* 13
Abuelo 7 year Barrel-Aged Rum, *Panama* 11
Eden Ice Cider Bitter, *Orleans, Vermont* 13

heirloom apples, red currant, organic botanicals

Vodkas: Square One Organic – St. George Spirits Vodka

Gins: The Botanist - Hendricks - Koval Organic - Rusty Blade

Bourbons: Four Roses 'Small Batch' - Yellow Label

Whiskeys: Michter's Rye - West Cork Irish Whiskey

Agave Spirits: Fortaleza Blanco Tequila - Vida Mezcal

Amaros: Gran Classico Bitter – Fernet Branca

Graffeo Coffee & Espresso

Coffee, Espresso, Americano 3.50

Café Au Lait, Macchiato 4

Cappuccino, Café Latte 5

Irish Coffee - West Cork Whiskey, coffee, cream 10

Warm organic apple cider 6 with Bourbon 7

Certified Organic Loose Leaf Teas

Herbal: *Chamomile, Peppermint, Vanilla Rooibos* 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

Eden Organic Soy Milk or Almond Milk is available for .75

Desserts *with wine pairings (half / full glass)

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

*Château Roumieu-Lacoste Sauternes 2015 6.50 / 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

Coconut Chia pudding with seed streusel and pomegranate granita (vegan) 10

*Passagem 'LBV' 2012 Ruby Port Douro, Portugal 6 / 12

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

*Cornet & Cie 'Abbe Rous' Banyuls, 2015, France 5.50 / 11

Meyer Lemon, Cara Cara Orange, and Page Mandarin Sorbets with coconut cookie (vegan) 9.50

*Domaines Bellier 'Rêveries' Brut Rosé NV 6.50 / 13

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

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

El Maestro Sierra '**Pedro Ximénez**' 15-year Solera, Jerez, Spain 11

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

Passagem 'LBV' 2012 **Ruby Port** Douro, Portugal 12

Cornet & Cie 'Abbe Rous' **Banyuls**, 2015, France 11

Passagem '10-year **Tawny Port**' Douro, Portugal 14

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