

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, 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
 Mocha 5
 Hot Chocolate 4

- Irish Coffee - West Cork Whiskey, coffee, cream 13
 Warm organic apple cider 6 with Bourbon 13
 Spicy Chai Latte 5

Certified Organic Loose Leaf Teas

- Herbal: Chamomile, Peppermint, Vanilla Rooibos,
 Herbal Garden 5
 Black Teas: Earl Grey (regular or decaffeinated), 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)

Strawberry Apricot Crisp with ginger streusel and coconut sorbet (vegan) 9.75
 * Château Roumieu-Lacoste Sauternes, Bordeaux, France 2015 6.5 / 13

Flourless Chocolate Torte with salted caramel ice cream, caramel and almond nougatine (gf) 10
 * Cornet & Cie 'Abbe Rous' Banyuls, France 2017 6.5 / 13

Summer Vacherin crisp meringue nest with lemon curd, summer berries and Thai basil syrup (gf) 9.75
 * Domaine du Durban, Muscat Beaumes-de-Venise, Rhone 2014 5.5 / 11

Strawberry Sorbet with coconut cookie (vegan) 9.5
 * Tintero 'Sori Gramella' Moscato d'Asti, Piemonte, Italy 2017 3.5 / 7

Milk Chocolate Mousse Cake with passion fruit sauce, cocoa shortbread crumble and whipped crème fraiche
 * Passagem '10-year Tawny Port' Douro, Portugal 6.5 / 13

Daily Selection of local Cheeses with toasted seed bread, Marcona almonds, and apricot mostarda 14
 * Passagem 'Late Bottled Vintage' 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
 Domaine du Durban, **Muscat Beaumes-de-Venise**, Rhone 2014 11
 Quinta do Infantado '**Dry White Port**' Douro, Portugal 8
 Passagem '**10-year Tawny Port**' Douro, Portugal 13
 Passagem 'Late Bottled Vintage' **Ruby Port** Douro, Portugal 2012 10
 Cornet & Cie 'Abbe Rous' **Banyuls**, France 2017 13
 El Maestro Sierra '**Pedro Ximénez**' 15-year Solera, Jerez, Spain 10