

Spirits & Digestifs - 2 ounces served neat

Auchentoshen 12-year aged Single Malt Scotch (12 dram)	15.00
Highland Park 12-year 'Viking Honour' Single Malt (12 dram)	14.00
Alessio Vermouth di Torino or Carpano Antica	10.00
Michter's Single Barrel Rye Whiskey, <i>Louisville</i>	13.00
Abuelo 7 year Barrel-Aged Rum, <i>Panama</i>	11.00
Eden Ice Cider Bitter, <i>Orleans, Vermont</i>	13.00
<i>*heirloom apples, red currant, organic botanicals*</i>	

Vodkas: Square One Organic - St. George A.P.

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

Bourbons: Four Roses 'Small Batch' - Yellow Label

Whiskeys: Mitcher's Rye - West Cork Irish Whiskey

Agave Spirits: Fortaleza Blanco Tequila - Vida Mezcal

Amaros: Gran Classico Bitter - Fernet-Branca

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

Irish Coffee - West Cork Whiskey, coffee, cream 10.00

Warm organic apple cider (with Bourbon add 7.00) 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": *Chamomile, Peppermint*

Vanilla Rooibos 5.50

Green Tea: *Genmaicha* 5.50

We feature Graffeo Organic Coffee and Clover Organic Milk

Eden Organic Soy Milk or Oatly Oat Milk is available for .75



Desserts *with wine pairings (half / full glass)

Strawberry Galette

9.75

With cinnamon streusel, vanilla ice cream and strawberry sauce

*Forest-Marie 'Brut de Blancs', Champagne NV 8.50 / 17.00

Chocolate Mousse

10.00

with coconut sorbet and toasted coconut (**vegan**)

*Passagem 'LBV' 2012 Ruby Port Douro, Portugal 6.00 / 12.00

Butterscotch Pot de Crème

9.75

with whipped cream, pecan shortbread and toffee sauce

*Château Roumieu-Lacoste Sauternes 2015 6.50 / 13.00

Flourless Chocolate Torte

10.00

with espresso ice cream, caramel and cocoa nib tuile

*Cornet & Cie 'Abbe Rous' Banyuls, 2015, France 5.50 / 11.00

Page Mandarin, Chocolate and Blood Orange Sorbets

9.50

with coconut cookies (**vegan**)

*Domaines Bellier 'Rêveries' Brut Rosé NV 6.50 / 13.00

Cheese Plate - please ask about tonight's selections

9.50

*Passagem '10-year Tawny Port' Douro, Portugal 7.00 / 14.00

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

El Maestro Sierra '**Pedro Ximénez**' 15-year Solera, Jerez, Spain 11.00

Château Roumieu-Lacoste **Sauternes** 2015, Bordeaux, France 13.00

Passagem 'LBV' 2012 **Ruby Port** Douro, Portugal 12.00

Cornet & Cie 'Abbe Rous' **Banyuls**, 2015, France 11.00

Passagem '10-year **Tawny Port**' Douro, Portugal 14.00