

Dessert Wine

- Inniskillin Riesling Ice Wine, 2021 | 22
Château Laribotte, Sauternes, 2023 | 20
Graham's 10 Year Tawny Port | 20
The Rare Wine Co. Boston Bual Madeira, NV | 16
Brian Carter Cellars, Opulento, Port Style Wine, 2015 | 20
Cockburn, Vintage Port, 2013 | 20

Digestif Cocktails

BRANDY ALEXANDER

applejack, spiced pear, blanc crème de cacao, vegan crème, all spice, nutmeg | 20

AMARETTO SOUR

dissarono, merlet brothers blend, lemon, egg white, angostura, black walnut | 21

COFFEE BOULEVARDIER

rittenhouse, campari, mr. black, cocchi vermouth di torino, aztec chocolate, orange | 20

Coffee & Tea

CAFE VITA BEANS regular | decaf | 6

espresso | cappuccino | latte | americano

ART OF TEA | 6

CAFFEINATED

sencha green – *clean, grassy, lightly sweet*
matcha + sencha – *vibrant, vegetal, smooth umami*
jasmine reserve – *floral, aromatic green tea*
white coconut crème – *delicate, creamy, tropical notes*
english breakfast – *full-bodied, classic black tea*
earl grey crème – *bergamot, vanilla, rich black tea*

HERBAL

french lemon ginger – *bright citrus, warming spice*
pacific coast mint – *cool, refreshing, clean finish*
egyptian chamomile – *soft floral, honeyed, calming*
apricot escape – *hibiscus, ripe stone fruit notes*

Dessert

LOCAL STONE FRUIT GALETTE

tea infused ice cream, puffed rice tuile, chili flake, herbal aromatics | 16

Pairing: Château Laribotte, Sauternes | 20
botrytis-driven honey, cherry, & caramelized citrus mirror the almond sponge caramel notes

ROASTED BRIE BASQUE CHEESECAKE

blood orange marmalade, robbin's buckwheat honey cremeux | 14

Pairing: Inniskillin Riesling Ice Wine | 22
high acidity & intense sweetness cuts through the richness of the brie cheesecake

PEANUT BUTTER CHOCOLATE SEMIFREDDO

peanut butter potato chip crunchies, chocolate ribbon, hot fudge | 14

Pairing: Graham's 10 Year Tawny Port | 14
toasted nuts, fudge and salty potato chips, an ideal match for rich chocolate bites

WASHINGTON CHERRY ALMOND CAKE

blistered kirsch infused cherries, whipped caramel, almond sponge cake | 15

Pairing: Cesar Florido Moscatel Sherry | 14
tea tones, herbalness, and stone fruit, a vibrant match for warm fruit and fresh icecream

HOUSE SELECT ICE CREAM

two scoops, hazelnut crumble, fudge | 13

Pairing: Cockburn, Vintage Port, 2013 | 20
*toasted nuts, caramel, dried fruit, and warm spice,
an ideal match for rich chocolate & tahini caramel*