SWEET DELIGHTS

TRIPLE FUDGE SKILLET BROWNIE 15
hot fudge, chocolate chips, oreos,
vanilla ice cream

PUMKIN CHEESECAKE 16
charcoal cream cheese frosting

MARIONBERRY COBBLER 16 gf
marionberry compote, oat crumble, bourbon caramel,
vanilla ice cream

AFFOGATO 11
vanilla ice cream, hazelnut tuile,
espresso pour-over

OLYMPIC MOUNTAIN SORBET CUP 9 v | gf
choice of: pink champagne | pog | lemon



COFFEE + TEA

CAFE VITA ESPRESSO DRINKS 7
cappuccino
latte
mocha

ESPRESSO 6

DOUBLE ESPRESSO 8

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*

gf-Gluten Free v-Vegan df-Dairy Free

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.