

## **sweet bites**

we suggest a minimum of any 2 sweet bites  
add optional 1.5oz liquid pairing for \$5 ea

### **vanilla bean crème brûlée . 3.5**

wine – château haut-mayne . sauternes, france . 07

### **key lime crème brûlée . 3.5**

wine – quady ‘essencia’ orange blossom muscat . madera, california . 05

### **burnt sugar crème brûlée . 3.5**

wine – château d’ornac . pineau des charentes, france . nv

### **rhubarb shortcake sliders, meyer lemon cream . 4**

wine – quady ‘essencia’ orange blossom muscat . madera, california . 05

### **sea-salt caramels . 4**

wine - three rivers late harvest gewürztraminer . walla walla, washington . 07

### **flourless chocolate cake, nutella crème anglaise and candied orange zest . 4**

wine - niepoort lbv . oporto, portugal . 04

### **strawberry balsamic mousse, basil syrup . 4**

wine - cascina del santuario . moscato d’asti, italy . 09

### **chocolate peanut s’more, brûléed marshmallow cream . 4**

wine - domaine vial-magneres ‘tradition’ . banyuls, france . 04

### **black pepper ice cream . 3.5**

wine - domaine vial-magneres ‘tradition’ . banyuls, france . 04

### **virgil’s root beer sorbet, waffle cone crumble . 3.5**

wine - cascina del santuario . moscato d’asti, italy . 09

## **sea-salt caramels to go**

Our homemade sea-salt caramels are also available packaged and ready to take home with you! A perfect gift or late night sweet tooth fix, they are available at 3 caramels for \$4 or a dozen caramels for \$15

# **cheese**

all cheeses are 1.5oz portions and are served with fig jam and crackers.

## **bleu cheeses**

- roquefort coccinelle . sheep's milk . france . 6
- rogue smokey blue . cow's milk (raw) . united states . 6
- fourme d'ambert, hervé mons . cow's milk (raw) . france . 5
- bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 4

## **rich and creamy cheeses**

- camembert 'le pommier', hervé mons . cow's milk . france . 4
- humboldt fog . goat's milk . united states . 6
- seastack, mt. townsend creamery . cow's milk . united states . 6
- fromager d'affinois pepper . cow's milk and cream . france . 4
- délice de bourgogne . cow's milk and cream . france . 6

## **aged and musty cheeses**

- brebichon corse . sheep's milk . france . 5
- cabot 'clothbound' cheddar . cow's milk . united states . 5
- grand pont l'évêque . cow's milk . france . 5
- morbier, hervé mons . cow's milk (raw) . france . 5
- balarina . goat's milk . netherlands . 4

## **dry and nutty cheeses**

- barely buzzed . cow's milk . united states . 5
- ossau iraty . sheep's milk (raw) . basque region . 5
- pecorino sardo gran cru . sheep's milk . italy . 5
- mimolette . cow's milk (raw) . france . 6
- chèvre noir goat cheddar . goat's milk . canada . 6

## **optional adders**

- 3oz wine pairing . 5
- membrillo quince paste . 3
- marcona almonds . 3
- marinated olives . 3

## coffee

**french press coffee** | café vita queen city blend • 2 cup . 3.50 • 4 cup . 5

## mighty leaf tea

whole-leaf tea pouches . 3.25 each

### black

more caffeine than green, white or tisanes tea

#### **organic breakfast**

a premium black tea from India, aromatic and brisk

#### **earl grey organic**

elegant black tea with smoky citrus notes of bergamot fruit

#### **bombay chai**

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

### white

tiny buds and tender leaves, low in caffeine, a rare tea

#### **white orchard**

refreshing fruits of melon and peach

### green

floral or grassy flavors, low in caffeine

#### **mountain spring jasmine**

gently piquant with a natural perfume scent

#### **green tea tropical**

soothing and refreshing with hints of guava, pineapple and strawberry

### tisanes

caffeine-free, herb and fruit blends

#### **chamomile citrus**

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

#### **organic mint mélange**

soothing herbal infusion of peppermint and spearmint

#### **ginger twist**

a powerful anti-oxidant; blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

## sparkling

3 oz glass

**cascina del santuario** . moscato d'asti, italy. 09 7.00

## dessert wines

3 oz glass

### dessert white

**quady 'essencia' orange blossom muscat** . madera, california . 05 7.00

**three rivers late harvest gewürztraminer** .  
walla walla valley, washington . 07 7.50

**château d'orignac** . pineau des charentes, france . nv 9.50

**château haut-mayne** . sauternes, france . 07 11.00

**the rare wine co. 'new york malmsey old reserve'**  
madeira . nv 14.00

### dessert red

**niepoort lbv** . oporto, portugal . 05 8.00

**domaine vial-magneres 'tradition'**  
banyuls, france . 04 7.25

**smith woodhouse colheita tawny** . oporto, portugal . 94 15.00