

DESSERT WINES

WHITE SPARKLING | 6oz glass

Elvio Tintero 'Sorì Gramella': Moscato d'Asti, Italy '16 · 9.00

RED SPARKLING | 3oz glass

Marenco 'Pineto': Brachetto d'Acqui, Italy '16 · 8.00

WHITE | 3oz glass

Château d'Orignac: Pineau des Charentes, France NV · 10.00

Château Raymond-Lafon: Sauternes, France '06 · 12.00

RED | 3oz glass

Brian Carter Cellars 'Opulento': Yakima Valley, Washington '12 · 12.00

Domaine des Soulanes 'Grenat': Maury, France '11 · 10.00

SPAIN | 3oz glass

César Florido 'Pasas' Moscatel Sherry: Chipiona NV · 12.50

Dios Baco 'Oxford 1970' Pedro Ximénez: Jerez NV · 10.00

Bodegas Sauci 'S' Sherry: Andalucía NV · 10.00

MADEIRA | 3oz glass

Fanal Full Rich: Portugal NV · 7.00

Vinhos Barbeito & Rare Wine Co. Historic Series 'New York' Malmsey: Portugal NV · 14.00

PORT | 3oz glass

Warre's Late Bottled Vintage: Portugal '04 · 10.00

Cálem: Portugal '11 · 12.50

Kopke 10 Year Tawny: Portugal NV · 12.50

Taylor Fladgate 20 Year Tawny: Portugal NV · 16.00

DESSERTS

suggested wine pairings are 1.5oz

SEA-SALT CARAMELS · 7

paired with | Kopke 10 Year Tawny Port: Portugal NV · 6.25

VANILLA BEAN CRÈME BRÛLÉE · 9

paired with | Château Raymond-Lafon: Sauternes, France '06 · 5.50

SEASONAL ICE CREAM OR SORBET · 5

shortbread cookie

paired with | Ask your server for pairing suggestion

VANILLA BREAD PUDDING · 10

maple caramel, pecans, whipped cream

paired with | Château d'Orignac: Pineau des Charentes, France NV · 5.00

BROWNIE SUNDAE · 9

vanilla ice cream, hot fudge, cocoa nibs

paired with | Kopke 10 Year Tawny Port: Portugal NV · 6.25

APPLE CRISP · 10

cheddar-oat struesel, vanilla ice cream

paired with | Château d'Orignac: Pineau des Charentes, France NV · 5.00

SEA SALT CARAMELS TO-GO

our housemade sea salt caramels are also available packaged and ready to take home with you!

three caramels · 7 | dozen caramels · 26
add 375ml bottle of kopke 10-year tawny port · 24

COFFEE & TEA

FRENCH PRESS COFFEE · 5 SM / 8 LG

olympia coffee single origin sweetheart or asterisk decaf

BARNES & WATSON TEA · 3.75

earl grey | genmaicha | tropical rooibos

DIGESTIFS

FANTINO CHINATO: Barolo, Italy · 15
G.D. VAJRA CHINATO: Barolo, Italy · 12
AVERNA AMARO: Caltanissetta, Sicily · 10
CARDAMARO AMARO: Canelli, Italy · 9
FERNET-BRANCA: Milan, Italy · 8
BECHEROVKA: Karlovy Vary, Czech Republic · 10
GREEN CHARTREUSE: Voiron, France · 12
GRANIER PASTIS: Marseille, France · 9
PACIFIQUE ABSINTHE: Woodinville, Washington · 15

GRAPPA

POGGIO BASSO: Ghemme, Italy · 9 (Nebbiolo, Moscato)
POLI 'PO' ELEGANTE': Schiavon, Italy · 16 (Pinot Noir)
LORENZO INGA: Barolo, Italy · 11 (Nebbiolo)
NONINO 'MONOVITIGNO': Percoto, Italy · 12 (Prosecco)
CLEAR CREEK DISTILLERY: Portland, Oregon · 10 (Muscat)
LUIGI FRANCOLI: Ghemme, Italy · 11 (Riesling)
MAROLO: Alba, Italy · 11 (Nebbiolo and Chamomile)
MAROLO GRAPPA TRIO: Brunello, Amarone, Barolo · 24
JACOULOT 'L'AUTHENTIQUE': Marc de Bourgogne, France · 15

COGNAC

PAUL GIRAUD: Napoléon · 20
PARK 'CARTE BLANCHE': VS · 12
FRAPIN 'PREMIER CRU': VSOP · 14
CHÂTEAU D'ORIGNAC 'GRAND CRU': XO · 15
TESSERON 'LOT NO. 76': XO · 25
KELT: XO · 35

ARMAGNAC

DOMAINE D'ESPÉRANCE: Blanche d'Armagnac · 13
TARIQUET: VSOP · 12
CHÂTEAU DE BRIAT: Hors d'Âge · 18
RANCIS DARROZE 'LES GRANDS ASSEMBLAGES': 8 Year · 22
CHÂTEAU DE PELLEHAUT 'RÉSERVE': 10 Year · 13
MARQUIS DE MONTESQUIOU 'IMPERIAL': XO · 30
CHÂTEAU DE SAINT AUBIN 'RÉSERVE DU CHÂTEAU': Hors d'Âge · 22

OTHER BRANDY

SARAJISHVILI: VSOP: Tblisi, Georgia · 8
FUNDADOR 'SOLERA RESERVA': Brandy de Jerez, Spain · 8
TORRES '10': Brandy de Jerez, Spain · 8
GERMAIN-ROBIN: XO: Ukiah, California · 30
ASBACH URALT '3 YEAR': Rudesheim-am-Rhein, Germany · 8
METAXA '5 STAR': Kifisia, Greece · 9
BOULARD 'GRAND SOLAGE' CALVADOS · 9
DOMAINE DE MONTREUIL 'RÉSERVE' CALVADOS · 13
DOMAINE DUPONT CALVADOS: '89 · 18

purple

DESSERT

A FOOD AND WINE

COLLABORATION BETWEEN OUR
CHEFS AND SOMMELIERS
