

| dessert wines |

WHITE SPARKLING | 6oz glass

ELVIO TINTERO 'SORÌ GRAMELLA': Moscato d'Asti, Italy '15 · 9.00

RED SPARKLING | 3oz glass

MARENCO 'PINETO': Brachetto d'Acqui, Italy '15 · 8.00

WHITE | 3oz glass

CHÂTEAU D'ORIGNAC: Pineau des Charentes, France NV · 10.00

CHÂTEAU RAYMOND-LAFON: Sauternes, France '06 · 11.00

RED | 3oz glass

BRIAN CARTER CELLARS 'OPULENTO':

Yakima Valley, Washington '12 · 11.00

DOMAINE DES SOULANES 'GRENAT': Maury, France '11 · 9.00

SPAIN | 3oz glass

CÉSAR FLORIDO 'PASAS' MOSCATEL SHERRY: Chipiona NV · 12.50

DIOS BACO 'OXFORD 1970' PEDRO XIMÉNEZ: Jerez NV · 9.00

BODEGAS SAUCI 'S' SHERRY: Andalucía NV · 9.00

MADEIRA | 3oz glass

FANAL FULL RICH: Portugal NV · 6.00

VINHOS BARBEITO & RARE WINE CO. HISTORIC SERIES

'NEW YORK' MALMSEY: Portugal NV · 14.00

PORT | 3oz glass

WARRE'S LATE BOTTLED VINTAGE: Portugal '03 · 9.50

CÁLEM: Portugal '11 · 12.50

KOPKE 10 YEAR TAWNY: Portugal NV · 12.50

TAYLOR FLADGATE 20 YEAR TAWNY: Portugal NV · 16.00

| coffee & tea |

FRENCH PRESS COFFEE café vita bistro blend or
novecella decaf · small 5 | large 8

BARNES & WATSON LOOSE LEAF TEA locally blended Barnes &
Watson teas offer hand-crafted whole leaf teas in small batches to
ensure quality, consistency, and freshness · 3.25

CHOICES: classic earl grey | apricot | star spangled | berry white | genmaicha |
tropical rooibos

| desserts |

add optional 1.5oz wine pairing

SEA-SALT CARAMELS · 7

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

VANILLA BEAN CRÈME BRÛLÉE · 8

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

SEASONAL ICE CREAM OR SORBET shortbread cookie · 5

we paired it with | Ask your server for pairing suggestion

FLOURLESS CHOCOLATE HAZELNUT TORTE caramel crèmeux,
salted caramel and toasted hazelnuts · 9

we paired it with | Dios Baco 'Oxford 1970' Pedro Ximénez: Jerez, Spain NV · 4.50

BANANAS FOSTER BREAD PUDDING rum caramel, brûléed bananas
and vanilla ice cream · 9

we paired it with | Château d'Orignac: Pineau des Charentes, France NV · 5.00 (1.5 oz)

LEMON RICOTTA CHEESECAKE

fresh berries, lemon curd and meringue cookies · 9

we paired it with | Elvio Tintero 'Sorì Gramella': Moscato d'Asti, Italy '15 · 4.50 (3oz)

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

| cheese |

ONE · 7 | THREE · 18 | FIVE · 25

add optional 3oz wine pairing

HUMBOLDT FOG goat's milk

we paired it with | Forgeron Cellars Merlot: Columbia Valley, Washington '12 · 7.00

DÉLICE DE BOURGOGNE cow's milk and cream

we paired it with | Saviah Cellars Petit Verdot: Walla Walla Valley, Oregon '13 · 7.00

ST. AGUR BLUE cow's milk

we paired it with | Dios Baco 'Oxford 1970' Pedro Ximénez:
Jerez, Spain NV · 4.50 (1.5oz)

TOMME DE SAVOIE cow's milk

we paired it with | Domaine Fabien Trosset 'Molaret':
Mondeuse d'Arbin, France '15 · 6.25

GARROTXA goat's milk

we paired it with | Castillo de Mendoza 'Vitarán, Cepas Viejas':
Rioja, Spain '14 · 4.75

| digestifs |

CARDAMARO AMARO: Piedmont, Italy · 7

AVERNA AMARO: Caltanissetta, Sicily · 9

ROSSBACHER: Vienna, Austria · 8

GREEN CHARTREUSE: Voiron, France · 16

GRANIER MON PASTIS: Cavailon, France · 8

PACIFIQUE ABSINTHE: Woodinville, Washington · 15

| also appropriate after dinner |

GRAPPA |

POLI 'PO' ELEGANTE: Schiavon, Italy · 16 (Pinot Noir)

CLEAR CREEK DISTILLERY: Portland, Oregon · 9 (Muscat)

POGGIO BASSO: Ghemme, Italy · 8 (Nebbiolo, Moscato)

G. BERTAGNOLLI: Piana Rotaliana, Italy · 9 (Teroldego)

LORENZO INGA: Barolo, Italy · 10 (Nebbiolo)

NONINO 'MONOVITIGNO': Percoto, Italy · 12 (Prosecco)

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 (Pinot Noir)

COGNAC |

PARK 'CARTE BLANCHE': VS · 12

CHÂTEAU D'ORIGNAC 'GRAND CRU': XO · 15

PAUL GIRAUD: XO · 20

KELT: XO · 35

ARMAGNAC |

TARIQUET: XO · 19

DE MONTAL: XO · 25

CHÂTEAU DE BRIAT: Hors d'Âge · 18

CHÂTEAU DE PELLEHAUT: 1979 · 21

CHÂTEAU DE SAINT AUBIN 'RESERVE DU CHÂTEAU':
Hors d'Âge · 22

DOMAINE D'ESPÉRANCE: Blanche d'Armagnac · 13

CALVADOS |

BOULARD VSOP · 9

DOMAINE DE MONTREUIL 'RÉSERVE' · 13

OTHER BRANDY |

GERMAIN-ROBIN: XO: Ukiah, California · 30

ASBACH URALT '3 YEAR': Rüdesheim am Rhein, Germany · 7

FUNDADOR 'SOLERA RESERVA': Jerez, Spain · 8

SARAJISHVILI: VSOP: Tbilisi, Georgia · 7

purple CAFÉ AND
WINE BAR

| dessert |