

## | 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 '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  
novocella 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 HAZELNUT-CHOCOLATE TORTE** hazelnut and caramel  
crèmeux, cordillera 70% chocolate custard, cocoa nibs, caramel sauce and  
chopped hazelnuts · 10

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

**BERRY BREAD PUDDING** with mixed berry coulis · 9

we paired it with | Marengo 'Pineto': Brachetto d'Acqui, Italy '15 · 4.00

**WHITE CHOCOLATE-BRIE CHEESECAKE**

honey, brie, raspberries and pistachios · 9

we paired it with | Elvio Tintero 'Sorì Gramella': Moscato d'Asti, Italy '16 · 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 | Château Fouquet Cabernet Franc: Saumur, France '14 · 5.50 (1.5oz)

**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':** Rudesheim am Rhein, Germany · 7

**FUNDADOR 'SOLERA RESERVA':** Jerez, Spain · 8

**SARAJISHVILI:** VSOP: Tbilisi, Georgia · 7

purple CAFÉ AND  
WINE BAR

| dessert |