

| dessert wines |

WHITE SPARKLING | 6oz gls

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

RED SPARKLING | 3oz gls

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

WHITE | 3oz gls

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

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

RED | 3oz gls

BRIAN CARTER CELLARS 'OPULENTO':

Yakima Valley, Washington '12 · 11.00

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

SPAIN | 3oz gls

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 gls

VINHOS BARBEITO & RARE WINE CO. HISTORIC SERIES

'NEW YORK' MALMSEY: Portugal NV · 14.00

FANAL FULL RICH: Portugal NV · 6.00

PORT | 3oz gls

WARRE'S LBV: Portugal '04 · 9.50

CÁLEM: Portugal '11 · 12.50

KOPKE 10 YEAR TAWNY: Portugal NV · 12.50

TAYLOR FLADGATE 20 YEAR TAWNY: Portugal NV · 16.00

"PORT" TRIO: Warre's, Carter 'Opulento', Cálem · 17.00

| coffee & tea |

FRENCH PRESS COFFEE café vita bistro blend or novacella 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

WHITE CHOCOLATE-BRIE CHEESECAKE

honey, brie, raspberries and pistachios · 9

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

PEACH AND BERRY COBBLER peaches, blackberry,

blueberry, cornmeal biscuit with vanilla crême fraîche ice cream · 9

we paired it with | Marengo 'Pineto': Brachetto d'Acqui, Italy '15 · 8.00 (3oz)

FLOURLESS HAZELNUT-CHOCOLATE TORTE hazelnut and

caramel crêmeux, 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

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

***OSSAU IRATY** raw sheep's milk

we paired it with | Bartholomew 'Konnowac Vineyard' Rosé:

Rattlesnake Hills, Washington '16 · 6.00

DÉLICE D'ARGENTAL pasteurized cow's milk and cream

we paired it with | Château La Croix du Duc Rouge: Bordeaux, France '15 · 4.50

FOURME D'AMBERT pasteurized cow's milk

we paired it with | Château Raymond-Lafon: Sauternes, France '06 · 5.50 (1.5oz)

***MEULE DE SAVOIE** raw cow's milk

we paired it with | Domaine Dupré 'Vignes de 1935': Morgon, France '14 · 5.50

BÛCHE DE CHÈVRE CENDRÉE pasteurized goat's milk

we paired it with | Kerloo Cellars 'Blue Mountain Vineyard' Grenache Blanc:

Walla Walla Valley, Washington '16 · 6.50

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

| digestifs |

FANTINO CHINATO: Barolo, Italy · 15
MAROLO CHINATO: Barolo, Italy · 13
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

purple CAFÉ AND
WINE BAR

| also appropriate after dinner |

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 12-YEAR: Barolo, Italy · 29 (Nebbiolo)
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 |

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
FRANCIS DARROZE 'LES GRANDS ASSEMBLAGES': 8 Year · 22
CHÂTEAU DE PELLEHAUT 'RÉSERVE': 10 Year · 13
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

| dessert |