

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 : 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

Vinhos Barbeito & Rare Wine Co. Historic Series

'New York' Malmsey: Portugal NV · 14.00

Fanal Full Rich: Portugal NV · 6.00

PORT 3oz glass

Warre's IBV: 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

Ramos Pinto 30 Year Tawny: Portugal · 25.00

Tawny Port Trio · 24.00

COFFEE & TEA

FRENCH PRESS COFFEE

caffè vita bistro or decaf · small 5 | large 8

BARNES & WATSON LOOSE LEAF TEA · 3.25

classic earl grey | apricot | star spangled | berry white |

genmaicha | tropical rooibos

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

DESSERTS

SEA-SALT CARAMELS · 7

paired with | Kopke 10 Year Tawny Port: Portugal NV · 6.25 (1.5oz)

VANILLA BEAN CRÈME BRÛLÉE · 9

paired with | Château Raymond-Lafon:

Sauternes, France '06 · 5.50 (1.5oz)

VANILLA BREAD PUDDING · 10

maple caramel, pecans, whipped cream

paired with | Château d'Orignac:

Pineau des Charentes, France NV · 5.00 (1.5oz)

FIG-PEAR CRISP · 10

honey, orange, almond streusel, vanilla ice cream

paired with | Bodegas Sauci 'S': Andalucía, Spain NV · 4.50 (1.5oz)

DARK CHOCOLATE BROWNIE · 9

chocolate ganache, milk chocolate crémeux, whipped cream

paired with | Kopke 10 Year Tawny Port: Portugal NV · 6.25 (1.5oz)

CHEESES

ONE · 7 | THREE · 18 | FIVE · 25

marcona almonds | castelvetrano olives · 3 each

*OSSAU IRATY raw sheep's milk

paired with | Bartholomew 'Konnowac Vineyard' Rosé:

Rattlesnake Hills, Washington '16 · 6.00 (3oz)

BRILLAT-SAVARIN pasteurized cow's milk and cream

paired with | Va Piano Syrah: Columbia Valley, Washington '13 · 8.75 (3oz)

FOURME D'AMBERT pasteurized cow's milk

paired with | Château Raymond-Lafon:

Sauternes, France '06 · 5.50 (1.5oz)

*MEULE DE SAVOIE raw cow's milk

paired with | Thibault Liger-Belair 'Les Deux Terres':

Bourgogne, France '14 · 7.00 (3oz)

BÛCHE DE CHÈVRE CENDRÉE pasteurized goat's milk

paired with | Villa Varda Pinot Grigio: Friuli, Italy '16 · 6.25 (3oz)

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

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

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': Rüdeshheim-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

THE FOOD AND WINE ON OUR MENU
HAS BEEN PAIRED THROUGH A DAILY
COLLABORATION BETWEEN OUR TEAM
OF CHEFS AND SOMMELIERS
