

## | dessert wines |

### WHITE SPARKLING | 6oz gls

**ELVIO TINTERO 'SORI 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  
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

**CHÈVRE CHEESECAKE** cajeta, calvados apples, pepper sablé  
and fresh thyme · 8

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

**SOURDOUGH BREAD PUDDING** orange blossom honey,  
valencia orange suprêmes, marcona almonds,  
orange-champagne crème anglaise · 8

add vanilla crème fraîche ice cream · 3

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

**CORDILLERA CHOCOLATE TRIFLE** chocolate pavé cake,  
brown buttercream, chocolate custard, salted caramel and fried almonds · 8  
we paired it with | César Florido 'Pasas' Moscatel Sherry: Chipiona, Spain 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 | Château Picque Caillou Blanc: Pessac-Léognan, France '13 · 7.00

**DELICE D'ARGENTAL** pasteurized cow's milk and cream

we paired it with | Efestē "Nana": Yakima Valley, Washington '13 · 8.00

**FOURME D'AMBERT** pasteurized cow's milk

we paired it with | Château Fouquet: Saumur, France '14 · 5.50

**\*GOUDA GRAND CRU** raw organic cow's milk

we paired it with | Morell-Lawrence Chardonnay:

Columbia Valley, Washington '13 · 4.50

**\*LA FINCA PRUDENCIANA QUESO DE CABRA**

raw goat's milk

we paired it with | Buil & Giné 'Nosis' Verdejo: Rueda, Spain '14 · 4.75

\*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 |

**CLÉS DES DUCS:** VSOP · 10  
**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 |