DESSERT

CHOCOLATE PUDDING
TCHO 70% chocolate with cream & crisp chocolate pearls - 9

BRIOCHE BREAD PUDDING
tart apples, golden raisins, caramel & creme anglaise - 10

FRENCH PEAR SORBET
candied pineapple & coconut sauce - 9

LEMON POT DE CREME
creamy baked custard - 9

ORGANIC ICE CREAM
two scoops of organic vanilla or chocolate - 8
+ caramel or chocolate sauce 2 +

AFFOGATO *10*
espresso & vanilla ice cream
+ + extra shot & whipped cream 5 + caramel 3 +

AFTER-DINNER DELIGHTS

SMITH WOODHOUSE
10-Year Tawny, Porto - 14

SMITH WOODHOUSE
2009 Late Bottled Vintage Porto - 19

SMITH WOODHOUSE
Ruby "Lodge Reserve" Porto - 12

SMITH WOODHOUSE
20-Year Tawny , Porto - 21

COCKTAILS

PINK VELVET
Amaretto, cream, creme de cacao, grenadine
+ 15 +

ESPRESSO MARTINI
vodka, espresso, kahlua
+ 16 +

MINT TO BE
crème de cacao blanc, crème de menthe, cream
+ 15 +

COFFEE & TEA

Thanksgiving Coffee Company, fair-trade & organic

CAFÉ LATTE - 5
+ add vanilla: .50 +

LAVENDER LATTE - 6.50
organic lavender syrup, milk, double shot
+ served iced or hot +

CAPPUCCINO - 5
+ made with a double-shot +

COFFEE -4
Regular or Decaf
+ Thanksgiving Coffee Co., fair-trade & organic +

ILLY COLD BREW - 6
250 ml
+ iced black coffee +

ESPRESSO
single shot - 3 / double - 4

RISHI TEA - 4
English breakfast, earl grey, decaf earl grey, chamomile, lavender mint, turmeric ginger, matcha green tea.

To offset the cost of labor & continue to provide benefits & living wages to our valued employees, a 5% surcharge will be added to all guest checks. It is not a tip.