

COFFEE & TEA

Double Espresso 5

Brewed Coffee 6

Cafe au Lait 6

Americano 6

Cappuccino 6

Macchiato 6

Latte 7

+2 vanilla / chocolate / caramel / lavender

Espresso con Panna 7

Hot Tea 7

Using all organic Mr. Espresso Coffee | Harney & Sons Tea | Clover Milk

Mocha 8



DESSERT MENU

DESSERT COCKTAILS

Improper Grasshopper 18
Martell Blue Swift Cognac / heavy cream / nutmeg
creme de menthe / creme de cacao
*can be made dairy free

Sherry Berry 19
Stranahan's sherry cask single malt whiskey / lemon
strawberry / raspberry / mint

Troop #1358 17
Bruichladdich single malt scotch / St. George
vodka / chocolate liqueur / coconut / house made
caramel

Boozy Lattes 17
Chocolate / Hazlenut / Sea Salt Caramel

LAST SIPS

Osborne Pedro Ximenez Sherry 9

Taylor Fladgate 2013 Porto 10

Taylor Fladgate 2016 Porto 10

Meletti Sambuca 12

Taylor Fladgate 20 Year Tawny Porto 16

HOUSE MADE DESSERT

Seasonal Fruit Crisp - 13
Pear / Apple / Cranberry / Humbolt Vanilla Ice Cream

Tiramisú - 12

Banana & Chocolate Bread Pudding - 13
Humbolt Mint Chocolate Chip Ice Cream / Caramel

Straus Yogurt Panna Cotta - 12
Candied Kumquat

Affogato - 9
Humbolt Mint Chocolate Chip Ice Cream / Double
Espresso

Single Chocolate Covered Organic Strawberry - 4

Scoop of Humbolt Organic Ice Cream - 8
Vanilla
Mint Chocolate Chip
Chocolate

cake cutting & outside dessert \$3 per guest