

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 / Hangar One
vodka / chocolate liqueur / coconut / house made
caramel

Boozy Lattes 17
Chocolate / Hazlenut / Sea Salt Caramel

LAST SIPS

Osborne Pedro Ximenez Sherry 9

Taylor Fladgate 2016 Porto 10

Meletti Sambuca 12

HOUSE MADE DESSERT

Pistachio & White Chocolate Cheesecake - 15
Chantilly Cream

Seasonal Fruit Crisp - 13
Strawberry / Rhubarb / Humbolt Vanilla Ice Cream

Triple Chocolate Tart - 13
Chocolate Namelara / Chocolate Soil

Dutch Apple Pie - 12
Sweet Opal Apple / Caramel / Raisin
+ Vanilla Ice Cream - 5

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

Scoop of Humbolt Organic Ice Cream - 8 (GF)
Vanilla
Strawberry
Mint Chocolate Chip

cake cutting & outside dessert \$3 per guest