

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

Impropper 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

Seasonal Fruit Crisp - 13

Strawberry / Rhubarb / Humbolt Vanilla Ice Cream

Strawberry & Chocolate Roulade - 13

Chantilly Cream / Chocolate Ganache / Chocolate Soil

Boozy Brandy & Roasted Peach Trifle Cake - 13

Vanilla Cake / Roasted Peach / Chantilly Cream

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