

## desserts

### small desserts

we suggest a minimum of any 2 sweet bites  
add optional 1.5oz liquid pairing for \$4 ea

#### **syrah brownie . 4**

sweet syrah syrup and powdered sugar  
*wine - trenel crème de framboise . bourgogne, france . nv*

#### **sea salt caramels . 4**

*wine – ferreira 10 year tawny . porto, portugal*

#### **the peanut gallery . 4**

peanut butter cookie, toffee brownie and peanut butter-chocolate ganache  
*wine – pedro romero pedro ximénez sherry . jerez, spain . nv*

#### **blueberry cinnamon crème brûlée . 3.5**

*wine - trenel crème de framboise . bourgogne, france . nv*

#### **caramelized pineapple crème brûlée . 3.5**

*wine - walnut city wineworks viognier . columbia valley, wa . 06*

#### **vanilla crème brûlée . 3.5**

*wine – château caussade . ste.- croix-du-mont, france . 07*

### not-so-small desserts

optional 1.5oz liquid pairing for \$4 ea

#### **vanilla bean ice cream sandwich . 6**

chocolate cake, vanilla bean ice cream  
*wine – vietti ‘cascinetta’ . moscato d’asti, italy . 08*

#### **salted caramel ice cream sandwich . 7**

chocolate cake, salted caramel ice cream  
*wine – pedro romero pedro ximénez sherry . jerez, spain . nv*

#### **fresh fruit tartine . 8**

seasonal fruit, vanilla bean ice cream  
*wine – three rivers l.h. gewürztraminer . walla walla, washington . 07*

#### **chocolate crepe cake . 8**

butterscotch ice cream, marcona almond brittle  
*wine – royal tokaji 5 puttonyos . tokaji, hungary . 05*

#### **lemon mousse cake . 7**

raspberry gelee, basil syrup  
*wine – bernardins . muscat de beaumes de venise, france . 07*

### sea-salt caramels to go

Our homemade sea-salt caramels are also available packaged and ready to take home with you! A perfect gift or late night sweet tooth fix . **3 caramels for \$4 or a dozen caramels for \$15**

## **cheese**

all cheeses are 1.5oz portions and are served with fig jam.

### **bleu cheeses**

**roquefort coccinelle** . sheep's milk . france . 6  
**roque smoky blue** . cow's milk (raw) . united states . 6  
**fourme d'ambert, hervé mons** . cow's milk (raw) . france . 5  
**bleu d'auvergne 'terre des volcans'** . cow's milk (raw) . france . 4

### **rich and creamy cheeses**

**camembert 'le pommier', hervé mons** . cow's milk . france . 4  
**humboldt fog** . goat's milk . united states . 6  
**seastack, mt. townsend creamery** . cow's milk . united states . 6  
**fromager d'affinois pepper** . cow's milk and cream . france . 4  
**délice de bourgogne** . cow's milk and cream . france . 6

### **aged and musty cheeses**

**brebichon corse** . sheep's milk . france . 5  
**cabot 'clothbound' cheddar** . cow's milk . united states . 5  
**grand pont l'évêque** . cow's milk . france . 5  
**morbier, hervé mons** . cow's milk (raw) . france . 5  
**balarina** . goat's milk . netherlands . 4

### **dry and nutty cheeses**

**barely buzzed** . cow's milk . united states . 5  
**ossau iraty** . sheep's milk (raw) . basque region . 5  
**pecorino sardo gran cru** . sheep's milk . italy . 5  
**mimolette** . cow's milk (raw) . france . 6  
**chèvre noir goat cheddar** . goat's milk . canada . 6

### **optional adders**

**3oz wine pairing** . 5  
**membrillo quince paste** . 3  
**marcona almonds** . 3  
**marinated olives** . 3

## also appropriate for after dinner...

### brandy

barsol pisco . 7  
boulard grande solage calvados . 10  
laird's applejack . 8  
hennessy vs . 9  
leriche vsop armagnac . 9  
tariquet folle blanche armagnac . 14  
germain robin fine alembic lot 25 . 13  
remy martin vsop . 15

### single malt scotch

balvenie doublewood 12 year . speyside . 10  
glenlivet 18 year . speyside . 25  
laphroaig 10 year . islay . 12  
macallan 12 year . speyside . 14

### blended scotch

dewar's white label . 8  
johnnie walker black . 12 year . 10  
johnnie walker blue . 55

### whisk(e)y

basil hayden's 8 year bourbon . 10  
blanton single barrel bourbon . 14  
bulleit frontier bourbon . 9  
crown royal canadian . 8  
evan williams 1783 bourbon . 10 year . 8  
jameson irish . 7  
maker's mark bourbon . 9  
old overholt rye . 6  
wild turkey straight rye . 7  
yamazaki 12 year . 13

### rum

boca loca cachaça . 6  
cruzan light . 6  
gosling's black seal dark . 6  
ron pampero aniversario . 9  
ron zacapa 23 year . 12  
sailor jerry spiced . 7  
zaya gran reserva 12 year . 12

## coffee

french press coffee | café vita queen city blend  
2 cup . 3.50 • 4 cup . 5  
espresso . 2.50  
cappuccino and latte . 4

## mighty leaf tea

whole-leaf tea pouches . 3.25 each

### black | more caffeine than green, white or tisanes tea

**organic breakfast** | a premium black tea from India, aromatic and brisk

**earl grey organic** | elegant black tea with smoky citrus notes of bergamot fruit

**bombay chai** | mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

**white** | tiny buds and tender leaves, low in caffeine, a rare tea

**white orchard** | refreshing fruits of melon and peach

**green** | floral or grassy flavors, low in caffeine

**mountain spring jasmine** | gently piquant with a natural perfume scent

**green tea tropical** | soothing and refreshing with hints of guava, pineapple and strawberry

**tisanes** | caffeine-free, herb and fruit blends

**chamomile citrus** | blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

**organic mint mélange** | soothing herbal infusion of peppermint and spearmint

**ginger twist** | a powerful anti-oxidant; blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

## dessert wines

### sparkling | 3 oz glass

banfi 'rosa regale' . brachetto d'acqui . italy . 07 6.50

vietti . moscato d'asti, italy . 08 6.00

### dessert white

walnut city wineworks 'essential viognier' . 10

columbia valley, washington . 06

royal tokaji 5 puttonyos . 10.50

tokaji, hungary . 03

domaine gardiés . 10

muscat de rivesaltes, france . 05

domaine des bernardins . 10

muscat de beaumes de venise, france . 07

chambers muscat . 9

victoria, australia . nv

château caussade . 10

ste.-croix-du-mont, france . 07

three rivers late harvest gewürztraminer . 10

walla walla valley, washington . 07

### dessert red

san felice . 12.50

vin santo del chianti classico, italy . 02

bernard boutinet . 7

pineau des charantes, france . nv

pedro romero pedro ximénez . 10

jerez, spain . nv

domaine piétri-géraud 'cuvée méditerranée' . 10

banyuls, france . 03

trenel crème de framboise . 8

bourgogne, france . nv

### madeira

henriques & henriques 'full rich' 5 year . 9

portugal

### port

kopke lbv . 7

ferreira 10 year tawny . 12.25

taylor fladgate 20 year tawny . 15

niepoort ruby . 6.50

## digestif

fernet-branca . 8

twenty-seven herbs picked in four continents and aged in oak for a year, this grape-based digestif is a little hard to pin down...it is as much a revitalizing medicine as it is a beverage—but be warned: it's not so subtle...

green chartreuse . 10

the recipe for this distinct liquid is known by only three chartreuse monks who oversee its production and maturation. it's said that over 130 different plants are used...some like it neat, but we find it most pleasing on the rocks

pastis . 8

when absinthe was banned in france 1915, pastis was created...add a little sugar...

add a little water...

pacifique absinthe . 15

but if you'd like to do the real thing, the 95 year ban on absinthe has been partially lifted...please keep in mind, however, that it is still listed by the DEA under the nomenclature of "drugs and chemicals of concern"...

pernod . 8

contrary to popular belief—there is no licorice used in the production of pernod. aromatic herbs, plants and star anise create a drink that is a unique and suitable end to an evening

g. bertagnoli grappa di teroldego . 14

grappa is brandy distilled from the pomace (mostly skins, seeds and stems) of grapes left over from pressing in the production of wine. dry, delicate and floral, they make a very elegant digestif. to get the full aromatic experience, pour a drop into the palm of your hand and rub your hands together – now smell them. pretty cool.

limoncello . 7

an italian lemon liqueur mostly produced in southern italy. it is produced by steeping lemon peels and sugar in neutral spirit. the result is simply delicious. medium-sweet, it is traditionally served chilled as a digestif.