

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

vanilla bean cheesecake . 5

cocoa graham crust, macerated bing cherries
wine – vietti 'cascinetta' . moscato d'asti, italy . 08

dark truffle trio . 5

lemon, irish cream and zinfandel
wine – chambers 'rosewood vineyards' muscat . australia . nv

the peanut gallery . 4

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

vanilla crème brûlée . 4

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

not-so-small desserts

optional 1.5oz liquid pairing for \$4 ea

chocolate-coconut cake . 8

orange cardamom caramel, coffee ice cream
wine – bernardins . muscat beaumes de venise, france. 07

apple and golden raisin crisp . 7

brown butter crumble, cranberry ice cream
wine – three rivers l.h. gewürztraminer . walla walla, washington . 07

lemon meringue tart . 8

orange muscat sherbert, lime-vanilla syrup
wine – vietti 'cascinetta' . moscato d'asti, italy . 08

white chocolate & cranberry bread pudding . 8

tangerine anglaise and vanilla whipped cream
wine – bernardins . muscat de beaumes de venise, france . 07

assorted ice creams and sorbets . 6

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, they are available at 3 caramels for \$4 or a dozen caramels for \$15

cheese

all cheeses are 1.5oz portions and are served with fig jam and crackers. add optional 3 oz liquid pairing for \$5 ea

bleu cheeses

cashel blue . cow's milk . ireland . 5
rogue smokey blue . cow's milk (raw) . united states . 5
fourme d'ambert, herve mons . cow's milk (raw) . france . 3
bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5
camembert 'le pommier', hervé mons . cow's milk . 4
humboldt fog . goat's milk . united states . 5
seastack, mt. townsend creamery . cow's milk . united states . 6
fromager d'affinois pepper . cow's milk and cream . france . 3
delice de Bourgogne . cow's milk . france . 5

aged and musty cheeses

clochette . goat's milk . france . 5
tronchon mini . cow, sheep and goat's milk . spain . 5
grand pont l'evéque . cow's milk . france . 5
morbier, herve mons . cow's milk (raw) . france . 5
balarina . goat's milk . netherlands . 4

dry and nutty cheeses

gran queso . cow's milk . united states . 4
ewephoria . sheep's milk . netherlands . 5
pecorino sardo gran cru . sheep's milk . italy . 3
mimolette . cow's milk (raw) . france . 6
chevre noir goat cheddar . goat's milk . canada . 6

optional adders

roasted marcona almonds . 3
provençal 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 . 20
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 | caffè 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

montenegro amaro . 8

montenegro amaro was created in 1885 by herbalist and distiller stanislao cobianchi just outside of the town of bologna...the recipe and preparation is the same today as it was back then...over 40 ingredients go into the production, and the result is a liquid with a dramatic mixture of bitter and sweet...

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

limoncello . 6