

sweet bites

we suggest a minimum of any 2 sweet bites
add optional 1.5oz liquid pairing for \$5 ea

vanilla bean crème brûlée . 3.5

wine – château haut-mayne . sauternes, france . 07

key lime crème brûlée . 3.5

wine – quady ‘essencia’ orange blossom muscat . madera, california . 05

burnt sugar crème brûlée . 3.5

wine – château d’orignac . pineau des charentes, france . nv

rhubarb shortcake sliders, meyer lemon cream . 4

wine – quady ‘essencia’ orange blossom muscat . madera, california . 05

sea-salt caramels . 4

wine - three rivers late harvest gewürztraminer . walla walla, washington . 07

flourless chocolate cake, nutella crème anglaise and candied orange zest . 4

wine - niepoort lbv . oporto, portugal . 04

strawberry balsamic mousse, basil syrup . 4

wine - cascina del santuario . moscato d’asti, italy . 08

chocolate peanut s’more, brûléed marshmallow cream . 4

wine - domaine pietri-geraud ‘cuvée mediterrannée’ . banyuls, france . 03

black pepper ice cream . 3.5

wine – smith woodhouse colheita tawny . oporto, portugal . 94

virgil’s root beer sorbet, waffle cone crumble . 3.5

wine - cascina del santuario . moscato d’asti, italy . 08

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.

bleu cheeses

- roquefort coccinelle . sheep's milk . france . 6
- rogue smokey 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

coffee

french press coffee | café vita queen city blend • 2 cup . 3.50 • 4 cup . 5

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

sparkling

3 oz glass

cascina del santuario . moscato d'asti, italy. 08

dessert wines

3 oz glass

dessert white

quady 'essencia' orange blossom muscat . madera, california . 05	7.00
baumard carte d'or . coteaux du layon, france . 05	7.25
three rivers late harvest gewürztraminer . walla walla valley, washington . 07	7.50
château d'orignac . pineau des charentes, france . nv	9.50
château haut-mayne . sauternes, france . 07	11.00
the rare wine co. 'new york malmsey old reserve' madeira . nv	14.00

dessert red

niepoort lbv . oporto, portugal . 04	8.00
domaine piétri-géraud 'cuvée méditerranée' banyuls, france . 00	9.00
smith woodhouse colheita tawny . oporto, portugal . 94	15.00