



DESSERT

PEACHED PEAR	11
verjus blanc poached, ginger streusel citrus mascarpone, saffron crème anglaise	
CHOCOLATE	11
guanaja chocolate mousse, black onyx cocoa cherry fluid gel, cocoa nibs, mint ice cream	
MONT BLANC	11
chestnut mousse, almond shrotcrust mixed berries, fall spice~fig ice cream	
BUTTERSCOTCH BUDINO	11
graham cracker ice cream, mini cannoli fresh market berries	
HOUSE-MADE ICE CREAM OR SORBET	8
two scoops, pudwill farms berries handmade cookies	

COFFEE AND TEA

IRISH COFFEE	13
bushmills, bailey's, cream	
ESPRESSO MARTINI	13
xo café patron, kahlúa, iced espresso whipped cream	
MONTE CRISTO	13
coffee, grand marnier, kahlúa, cream	
CAFÉ CORRETTO	13
espresso, sambuca	
GETTY BLEND COFFEE	4.5
custom blend of costa rican, brazilian and sumatran beans	
SINGLE/DOUBLE ESPRESSO	3.5/4.5
CAPPUCCINO	5.5
espresso and milk foam	
CAFÉ LATTE	5.5
espresso, steamed milk, foam	
TEA SERVICE	4.5
a selection of fine teas locally crafted by Art of Tea	



COCKTAILS

ALMOND MUDSLIDE	13
house-infused vanilla vodka, amaretto kahlúa, cream, chocolate	
HOT TODDY	11
brandy, honey, cinnamon stick, lemon, clove	
BRANDY ALEXANDER	13
courvoisier, luxardo brandied cherries, cream	

DESSERT WINES

ANTIGUA SAUTERNES	15
QUADY ESSENSIA ORANGE MUSCAT	10
ST SUPERY MOSCATO	9

PORT

TAYLOR FLADGATE 10YR TAWNY	12
FONSECA BIN 27 PORTO	10
FONSECA TAWNY PORTO	9
SANDEMAN RUBY PORTO	8

CORDIALS

GRAND MARNIER	14
AMARETTO DI SARONNO	12
BAILEYS	11
KALHUA	12
SAMBUCA	14
CHAMBORD	12
FRANGELICO	12

COGNAC

COURVOISIER VSOP	15
HENNESSY XO	42
HINE TRIOMPHE	274
HINE ANTIQUE	137
BOULARD CALVADOS	11
DOM B & B	11