



DESSERT

THE STONES	11
cheesecake, brown butter streusel apple cinnamon	
CHOCO CHOUX	11
cookie & cream profiteroles, salted caramel vanilla bean ice cream	
THE PEAR	11
spiced caramel cake, saffron ice cream parmesan tuile	
BREAD PUDDING	11
panettone, huckleberry sauce butter pecan ice cream	
CHEESE BOARD	26
bellwether farms san andreas fiscalini bandaged cheddar cypress grove midnight moon, dried cranberries mixed nuts, freeze dried honey, crostini farmers market jam	
HOUSE-MADE ICE CREAM OR SORBET	8
two scoops, pudwill farms berries handmade cookies	

COFFEE AND TEA

ALL 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

BOUCHAINE CHARD BOUCHE D'OR	15
CLINE MOURVEDRE LATE HARVEST	14
QUADY ESSENSIA ORANGE MUSCAT	10
SADDLEROCK MUSCAT	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