

SWEET&SAVORY

DESSERTS

Strawberries and cream	\$10
Buttermilk pie with ginger gelato	\$8
Valrhona caramelia chocolate cremeux, smoked sea salt, raspberry & cardamom sauce, pistachio	\$10
Warm apple pie, maple bourbon caramel, vanilla ice cream	\$10
<i>Dolci gelato (choice of two):</i> vanilla, honey mascarpone fig, ginger, white chocolate raspberry, pistachio	\$6
<i>Dolci sorbetto:</i> lemongrass	

CHEESE

\$5 each, 3 for \$12, 5 for \$20

Marin Triple Cream Brie - pasteurized cow, honey
Rogue Caveman Blue - blue, pasteurized cow milk, olives
Pillar's Stracciatella - creamy cow milk, olive oil
Bulgarian Feta - pasteurized sheep milk, pickled jicama
Cheesy Poofs - thai chili honey

FRENCH PRESS COFFEE

individual serving	
serving for two	\$4
group	\$6
	\$12

AFTER DINNER WINES

The Rare Wine Co. "Savannah Verdelho" Madeira, Portugal	\$12
The Rare Wine Co. "Boston Bual" Madeira, Portugal	\$12
Six Grapes, Reserve Porto	\$10
Alexandro, Pedro Ximénez, Spain	\$10

AFTER DINNER DRINKS

BOURBON

Bulleit	\$9
Maker's Mark	\$10
Maker's 46	\$11
Woodford	\$12
Four Roses Yellow	\$8
Four Roses Single Barrel	\$14
Wild Turkey Rare Breed	\$14
Noah's Mill	\$14
Breckenridge	\$14
Redemption	\$11

RYE

Old Overholt	\$7
Redemption Rye	\$11
Bulleit Rye	\$9
Rittenhouse	\$9
George Dickel Rye	\$10
Templeton	\$13

SCOTCH

Pig's Nose	\$8
Macallan 12yr	\$14
Great King Street	\$12
Glenlivet 12yr	\$12
Glenlivet 15yr	\$18
Glenlivet Nadurra 16yr	\$18
Laphroaig 10yr	\$12
Talisker 10yr	\$14
Balvenie 12yr	\$15
Clynelish 14yr	\$14

COGNAC, CALVADOS

Domaine Dupont Calvados Fine Reserve	\$12
Pierre Ferrand Grande Champagne Cognac	\$14

SWEET&SAVORY

DESSERTS

Strawberries and cream	\$10
Buttermilk pie with ginger gelato	\$8
Valrhona caramelia chocolate cremeux, smoked sea salt, raspberry & cardamom sauce, pistachio	\$10
Warm apple pie, maple bourbon caramel, vanilla ice cream	\$10
<i>Dolci gelato (choice of two):</i> vanilla, honey mascarpone fig, ginger, white chocolate raspberry, pistachio	\$6
<i>Dolci sorbetto:</i> lemongrass	

CHEESE

\$5 each, 3 for \$12, 5 for \$20

Marin Triple Cream Brie - pasteurized cow, honey
Rogue Caveman Blue - blue, pasteurized cow milk, olives
Pillar's Stracciatella - creamy cow milk, olive oil
Bulgarian Feta - pasteurized sheep milk, pickled jicama
Cheesy Poofs - thai chili honey

FRENCH PRESS COFFEE

individual serving	
serving for two	\$4
group	\$6
	\$12

AFTER DINNER WINES

The Rare Wine Co. "Savannah Verdelho" Madeira, Portugal	\$12
The Rare Wine Co. "Boston Bual" Madeira, Portugal	\$12
Six Grapes, Reserve Porto	\$10
Alexandro, Pedro Ximénez, Spain	\$10

AFTER DINNER DRINKS

BOURBON

Bulleit	\$9
Maker's Mark	\$10
Maker's 46	\$11
Woodford	\$12
Four Roses Yellow	\$8
Four Roses Single Barrel	\$14
Wild Turkey Rare Breed	\$14
Noah's Mill	\$14
Breckenridge	\$14
Redemption	\$11

RYE

Old Overholt	\$7
Redemption Rye	\$11
Bulleit Rye	\$9
Rittenhouse	\$9
George Dickel Rye	\$10
Templeton	\$13

SCOTCH

Pig's Nose	\$8
Macallan 12yr	\$14
Great King Street	\$12
Glenlivet 12yr	\$12
Glenlivet 15yr	\$18
Glenlivet Nadurra 16yr	\$18
Laphroaig 10yr	\$12
Talisker 10yr	\$14
Balvenie 12yr	\$15
Clynelish 14yr	\$14

COGNAC, CALVADOS

Domaine Dupont Calvados Fine Reserve	\$12
Pierre Ferrand Grande Champagne Cognac	\$14