

## DESSERTS

### **VANILLA BEAN PANNA COTTA ~ 10**

starvation alley cranberry and navel orange compote

### **CHOCOLATE DECADENCE ~ 11**

flourless chocolate cake, theo chocolate ice cream,  
chili chocolate sauce, dark cocoa meringue

### **BEIGNETS ~ 9**

huckleberry compote, lavender sugar

### **BUTTERNUT “POT DE CRÈME” ~ 9**

local organic butternut squash pot de crème,  
organic maple chantilly cream

### **“TIRAMISU” ~ 10**

espresso mascarpone cream, coffee soaked ladyfinger  
cake, espresso anglaise, house-made navel orange sorbet

### **HOUSE-MADE FROZEN DUO ~ 6**

house made ice creams and sorbets  
ask your server for details

### **SINGLE MALT AFFOGATO ~ 11**

laphroaig 10, espresso, house-made vanilla ice cream

## ESPRESSO

Caffe Vita works directly with coffee farmers in  
South and Central America to import the highest  
quality beans to their facilities in Seattle, where  
each batch is hand roasted and packaged.

## LOOSE LEAF TEA

Loose leaf teas from local tea blender  
Brendan Waye – aka The Teaguy.

All teas are sourced as naturally and fairly as possible  
with the highest standards for quality and freshness.

**16 OZ. POT, BREWED TO ORDER ~ 5**

WHITE POMEGRANATE

MAO JIAN GREEN

CREAM OF EARL GREY

CANADIAN BREAKFAST

PEPPERMINT TISANE

ORGANIC CITRUS CHAMOMILE TISANE

GINGER FRESH TISANE

ROOIBOS MARKET SPICE

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CHRISTINA ROCKWEIT, PASTRY CHEF

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## DESSERT WINES

- QUINTA DOS MURCAS 10 YR TAWNY PORT ~ 8**  
simple and balanced with notes of fig
- GRANT 'LA GARROCHA' OLOROSSO SHERRY ~ 9**  
semi-sweet, nutty with a lingering finish
- BRIAN CARTER 'OPULENTO' ~ 9**  
rich, bright and fruity dessert wine from yakima
- 2011 LA TOUR VIEILLE BANYULS ~ 10**  
off-dry with flavors of coffee and baked plum
- ROUMIEU-LACOSTE SAUTERNES ~ 12**  
juicy and round, flavors of tropical fruit and honey
- NAVARRÉ PINEAU DES CHARENTES ROSÉ ~ 18**  
very unique, heady and complex and not too sweet
- HENRIQUES TERRANTEZ 20 YR MADEIRA ~ 20**  
rich, elegant and balanced; dried flowers and tobacco

## DIGESTIFS

- CYNAR ~ 9**  
rich and savory; notes of artichokes & brown sugar
- FERNET-BRANCA ~ 10**  
medium bodied and bitter; herbaceous and minty
- AVERNA AMARO ~ 11**  
full bodied and bittersweet; citrus, herbs & caramel
- YELLOW CHARTREUSE ~ 14**  
smooth & complex; honey and fresh herbs
- AGGAZZOTTI NOCINO RISERVA ~ 13**  
rich & layered; spicy, nutty & sweet
- MILETTI SAMBUCCA ~ 10**  
medium bodied with deep flavors of anisette
- MENTHE PASTILLE ~ 9**  
refreshing and clean; peppermint oil and menthol
- PACIFIQUE ABSINTHE ~ 14**  
layered and lingering notes of flowers, herbs and bark

## BRANDIES & GRAPPAS

- COURVOSIER V.S. COGNAC ~ 11**  
elegant, smooth, sophisticated
- ORCAS ISLAND DISTILLERY EAU DE VIE ~ 12**  
clear brandy made from apples; lightly fruity & aromatic
- CLEAR CREEK PEAR BRANDY ~ 13**  
earthy, aromatic and dry clear brandy; delicious chilled
- NONINO MERLOT GRAPPA ~ 16**  
earthy, complex and vibrant
- JACOULOT MARC BRANDY ~ 16**  
round, fruity and complex brandy from burgundy
- HUARD 'HORS D'AGE' CALVADOS ~ 17**  
decadent, fragrant and rich aged apple brandy
- MERCIER 'FINE CHAMPAGNE' COGNAC ~ 25**  
deep, complex flavors and a long finish
- MERCIER XO 'GRAND CRU' COGNAC ~ 50**  
rich and velvety smooth with incredible depth