

DESSERTS

SAGE STEEPED CRÈME BRÛLÉE ~ 10

shaved pears and apples

FLOURLESS CHOCOLATE CAKE ~ 12

salted caramel sauce, hima farms blackberry sauce,
lemon basil granita, candied walnuts

KURI SQUASH BREAD PUDDING ~ 11

salted caramel sauce, spiced pepitas,
brown butter ice cream

BEIGNETS ~ 9

butternut squash maple spread, fall spiced sugar

“APPLE PIE” CHEESECAKE ~ 12

smiling dog farms apples, vanilla bean cheesecake,
shortbread, praline sauce, candied pecans

HOUSE MADE ICE CREAM AND SORBET TRIO ~ 9

plum sorbet, pear don px ice cream,
bourbon vanilla rooibos ice cream

SINGLE MALT AFFOGATO ~ 11

laphroaig 10, espresso, house-made vanilla ice cream

ESPRESSO

Tony's Coffee has been roasting in Bellingham, WA since 1971. Ganesha is their flagship espresso and has brought home several awards, including winner of America's Best Espresso Competition. The cup is floral, sweet and full bodied with complex chocolate and fruit notes.

LOOSE LEAF TEA

Loose leaf teas from local tea blender Brendan Waye – aka The Teaguy. All teas are sourced as 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

MADAGASCAR VANILLA ROOIBOS

CHRISTINA ROCKWEIT, PASTRY CHEF

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
- CHÂTEAU D'EPIRÉ MOELLEUX SAVENNIÈRES ~ 12
honeyed & sweet; stewed pears, beeswax & nuts
- NAVARRÉ PINEAU DES CHARENTES ROSÉ ~ 18
unique; heady, 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

CONTRATTO FERNET ~ 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