

DESSERT

WARM CROISSANT BEIGNETS

Hazelnut Chocolate, Salted Caramel

10

BLACK CHERRY RICOTTA CHEESECAKE

Seasonal Berries, Tillamook Vanilla Ice Cream

11

CREME BRULEE

Mixed Berry Compote, Streusel Crumble

10

MILE HIGH CARROT CAKE

14

TOWERING CHOCOLATE CAKE

14

TABLESIDE

BANANA FOSTER FOR 2

*Bananas, Orange Zest, Dark Rum, Crème De Banana,
Butter and Brown Sugar Served Over Goopy Butter Cake
Topped with Tillamook Vanilla Bean Ice Cream*

25

FROM THE BARISTA

Artisan coffee roasted by Lavazza. Brewed and served in French Press.

SMALL FRENCH PRESS 6 LARGE FRENCH PRESS 12

FORTÉ HOT TEA 4

*English Breakfast, Earl Gray, Ginger-Peach, Sencha Green Tea,
Chamomile-Citrus, Moroccan Mint*

ESPRESSO DRINKS

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 5

MACCHIATO 5.5

CORTADO 5.5

CAPPUCCINO 6

LATTE 6

DRINK YOUR DESSERT

TAYLOR FLADGATE 20 YEAR TAWNY PORT, PORTUGAL MV 19

WARRES “OTIMA” 10 YEAR TAWNY PORT, PORTUGAL MV 10

WARRE’S VINTAGE PORT, PORTUGAL MV 1985 30

MICHELE CHIARLO “NIVOLE” MOSCATO D’ASTI, ITALY 2016 10

ROYAL TOKAJI CO. “5 PUTTONYOS”, HUNGARY 2008 14

FONSECA LBV PORT, PORTUGAL 2009 8

CHATEAU LARIBOTTE SAUTERNES, BORDEAUX, FRANCE 2015 9

COGNAC

HENNESSEY VS 9

COURVOISIER VS 9

REMY MARTIN VSOP 14

H BY HINE VSOP 13

HENNESSEY XO 24

MARTELL XO 22

HENNESSEY PARADIS 120

R.M. LOUIS XIII 245