



◆ C A K E ◆

FUNFETTI 9

vanilla cake, white buttercream frosting, strawberry, milk crumble

CLASSIC CARROT CAKE 9

cream cheese frosting, toasted walnuts, candied orange peel

◆ P I E ◆

MILE HIGH COCONUT CREAM PIE 9

curried sesame graham crust, toasted coconut, sesame praline

PECAN GRITS PIE 9

goat cheese ice cream, brown sugar crust, dulce de leche, fudge sauce

BROWN BUTTER APPLE SLAB PIE 9

vanilla ice cream, almond crust, oat streusel, salted caramel

◆ I C E C R E A M & S O R B E T ◆

vegan dark chocolate-cherry ice cream 6

root beer float ice cream 6

mulled cider sorbet 6

pastry chef

Rachel Sherman

AFTER DINNER DRINKS.....*cordially yours.*

Dessert Wines

RIESLING, ELK COVE, LATE HARVEST, 2013, COLUMBIA VALLEY

honeyed sweet fruits and flowers 10

MOSCATO EOS, 2012, PASO ROBLES

tropical bouquet, rich and creamy 8

INFANTADO TAWNY, NV, PORTO

classical expression of port; sweet and soft 10

Cordials

CRÉME DE CACAO, TEMPUS FUGIT

artisanal spirit sourced from Venezuelan cacao 10

APRICOT, LUXARDO

traditional recipe of sweet fruit aged in oak 7

SAMBUCA, LAZZARONI

original licorice spirit from a small craft distillery 8

FERNET, ANGELICO

powerful amaro made with herbs, spice and roots 20

QUINA, MAURIN

cherries macerated with almonds and quinine 14

Coffee

by La Colombe

COFFEE \$3.5

ESPRESSO \$4

DOUBLE ESPRESSO \$5.5

CAPPUCCINO \$4.5

LATTE \$4.5