



◆ C A K E ◆

FUNFETTI 9

vanilla cake, white buttercream frosting, strawberry, milk crumble

BUD & MARILYN'S SNICKERS CAKE 9

dark chocolate layer cake, peanut caramel, milk chocolate nougat, vanilla bean buttercream

◆ P I E ◆

MILE HIGH COCONUT CREAM PIE 9

curried sesame graham crust, toasted coconut, sesame praline

S'MORES SUNDAE 9

smoked chocolate bourbon fudge, graham cracker crumble, house made waffle cone, toasted marshmallow ice cream

GOAT CHEESE CHEESECAKE 9

mixed berries, macadamia-ritz cracker crust, nectarine, lemon

◆ I C E C R E A M & S O R B E T ◆

roasted peach ice cream 6

vegan coconut mango ice cream 6

summer melon 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

DOW'S 10-YEAR, NV, PORTO

classical expression of port; sweet and soft 12

Cordials

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