



-DESSERT MENU-

EXECUTIVE PASTRY CHEF, HEATHER CADY-BRAGG

ASSISTANT PASTRY CHEF, ALICIA MARTIN



HEATHER'S CHOCOLATE STOUT & WHISKEY CAKE 12

chocolate stout cake, stout ganache, whiskey caramel,
whiskey buttercream

PEANUT BUTTER PIE 11

chocolate ganache, torched banana meringue,
peanut butter cookie

CINNAMON ROLL BREAD PUDDING 11

cinnamon brown sugar butter,
cream cheese glaze, vanilla bean ice cream



DESSERT BOARD 29

all of the above!



ESPRESSO SERVICE 4

choice of ristretto, espresso, lungo or americano
(intenso, decaffeinato or indonesia fair trade)

FRENCH PRESS 7

mama mocha's ~ brass knuckle or decaf



FORTIFIED / DESSERT WINES

VALLADO 10 YR OLD TAWNY PORT, PORTUGAL 15

WARRE'S OTIMA 20 YEAR TAWNY PORT, PORTUGAL 23

WARRE'S VINTAGE TAWNY PORT 2017, PORTUGAL 30

TERRA D'ORO ZINFANDEL PORT, AMADOR COUNTY 12

CASTELLO DI QUERCETO CHIANTI, ITALY 15

EL CANDADO SHERRY PEDRO XIMENEZ, SPAIN 14

DON PX PEDRO XIMENEZ, MONTILLA MORILES, SPAIN 14

THE RARE WINE CO 'CHARLESTON SERCIAL', MADERIA, PORTUGAL 16

INNISKILL INICEWINE, NIAGARA ESTATE CANADA 16

HONIG SAUVIGNON BLANC LATE HARVEST, CA 2019 16

DEGREDEL, SAUVIGNON BLANC LATE HARVEST, S. AFRICA 2020 15

ALCYONE, TANNAT, URUGUAY 12

COCKBURN'S TAILS OF THE UNEXPECTED WHITE HEIGHTS PORT 13

CHATEAU LARIBOTTE SAUTERNES, FRANCE 9

FAR NIENTE DOLCE LATE HARVEST, NAPA VALLEY 18

ANSEMI 'CAPITELLI' VENETO PASSITO BIANCO, ITALY 13

CARMES DE RIEUSSEC, SAUTERNES, FRANCE 11