

Dessert

Blackberry Sundae

mascarpone and lavender gelato,
bitter chocolate, sweet cream 7.00

Market Fruit Crumble

sweet corn ice cream, toasted oats
7.00

Thai Tapioca Pudding

chile spiced pineapple, curry coconut
sorbet, sesame tuile 6.50

Blackout Cake

dark, rich, and delicious 7.50

Cinnamon Beignets

smothered with powdered sugar
6.50

Flight of the Strawberry

consommé, ice cream, almond, olive
oil shortcake 9.00

Cookies & Milk

(please allow 10-12 minutes)
chocolate chip, peanut butter, oatmeal
7.50

Ice Creams & Sorbets

flavors of the day 7.50

Artisan Cheese Selection

with house-made accompaniments

4.50 each

Red Hawk, Cow, California

Humboldt Fog, Goat, California

Oma, Cow, Vermont

Bayley Hazen Blue, Cow, Vermont

Lamb Chopper, Sheep, California

Mimolette Extra Vieille, Cow, France

Dessert Cocktails

slushee scorched Milk 10.

woodford reserve/sauternes/scorched milk

double Shot 12.

espresso vodka/kahlua/espresso

bitter Float 10.

Angostura bitter ice cream/Brandy/champagne

Coffee and Tea

Santa Lucia Single Estate Coffee

5.00

Single/Double Espresso 4.50/6.50

Cappuccino & Latte 5.50

Mighty Leaf Hot Teas

4.00

Leaves of Provence

Orchid Oolong

Earl Grey

Jasmine Mist – Green

Verbena Mint – Herbal

Chamomile Citron – Herbal