

DESSERT

CARAMEL APPLE SUNDAE

butter poached apples, vanilla gelato, caramel sauce & walnut-pecan crumble 12

DARK CHOCOLATE GANACHE TART

w/ nuts & berries, coconut, pistachio pudding 13 (gluten-free)

LEMON CAKE

limoncello cream, lemon curd, pistachio & white chocolate 9

SIPPING CHOCOLATE

hildebrand milk, THREE chocolates, cinnamon, vanilla, salt & sugar, angostura bitters AND a chocolate chip-toffee cookie 11

CHOCOLATE CARAMEL POT DE CREME

salted peanuts, mascarpone 9

LITTLE DONUTS

crisp apple compote, vanilla bean ice cream, crème anglaise, nuts 11

AFFOGATO

vanilla bean gelato thoughtfully drowned w/ espresso 8

CHOCOLATE MARTINI

vodka, crème de cacao, vanilla, cream 11

CARAJILLO CON CREMA

licor 43, pear brandy, espresso, banana whip 11

LIGHTENING STRIKE

hamilton pot still rum, allspice dram, cold brew, chili bitters, oat milk 11

COFFEE & TEA

j&s moka java 3.50
espresso 3.25
americano 3.25
cappuccino 4.25
chai latte 4.50
latte 4.25
mocha 4.50
mightly leaf hot tea 3.50

AFTER DINNER

(two ounce pours)

Niepoort Ruby Port 6
fresh, young & fruity

Niepoort 10yr Tawny Port 10
nutty, hint of dried fruits

Petite Guiraud Sauternes 8
citrus fruit, sweet apricot

Sandeman Don Fino Sherry 8
delicate, dry, crisp

Lustau Papirusa Manzanilla Sherry 7
chamomile, bone dry, light

Lustau Los Arcos Amontillado Sherry 7
rich, nutty hazelnut

Lustau Don Nuño Oloroso Sherry 9
bitter chocolate, walnut, baked chestnut

Lustau East India Solera Sherry 9
maple syrup, brown sugar, raisin

Lustau Pedro Ximenez Sherry 9
fig, raisin, date

B. Lo Nardini Grappa 10
dry spice, raw herb

Courvoisier Cognac VS 15
delicate, ripe fruit, spring flowers

Calvados Morice Pays D'Auge 12
ripe apple, pepper, dry spice

Hine Cognac 8
lively apricot, yellow fruits, fresh jasmine