

# Drinks

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## MÉLANIE PFISTER “BREIT” EXTRA BRUT CRÉMANT D'ALSACE, FRANCE

*“unusually elegant”*

15 glass 60 bottle

## CHOCOLATE MARTINI

vodka, crème de cacao, vanilla, cream 12

## ESPRESSO MARTINI

cold press, vodka, amaro, angostura bitters 12

(two ounce pours)

Niepoort Ruby Port 7  
fresh, young & fruity

Niepoort 10yr Tawny Port 11  
nutty, hint of dried fruits

Petite Guiraud Sauternes 9  
citrus fruit, sweet apricot

Lustau Pedro Ximenez Sherry 10  
fig, raisin, date

Sandeman Don Fino Sherry 9  
delicate, dry, crisp

Lustau Papirusa Manzanilla Sherry 8  
chamomile, bone dry, light

Lustau Los Arcos Amontillado Sherry 8  
rich, nutty hazelnut

Lustau East India Solera Sherry 10  
maple syrup, brown sugar, raisin

Moletto Grappa di Barbera 11  
dry spice, raw herb

Courvoisier Cognac VS 16  
delicate, ripe fruit, spring flowers

L'Intervalle Calvados Reserve 13  
aromatic, fresh, fruity

Hine Cognac 9  
lively apricot, yellow fruits, fresh jasmine

# Dessert

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## CRÈME PUFF DUO

madagascar vanilla ice cream, raspberry sauce 12

## WARM PEACH & CHERRY SHORTCAKE PIE

peach granola, bing cherry compote, sweetened condensed milk, vanilla bean ice cream 13

## WHIPPED CHEESECAKE

rhubarb jam, brown butter, sourdough crumble, strawberry 13

## DARK CHOCOLATE TORTE

marsala caramel, ricotta crème fraîche, amarena cherries (gluten-free) 13

## LEMON CAKE

limoncello cream, lemon curd, pistachio & white chocolate 12

## CRÈME BRÛLÉE

raspberry, matcha macadamia nuts, candied citrus (gluten-free) 9

## LITTLE DONUTS

coffee sugar, toasted almonds, chocolate chips, sweet & condensed milk 12

## MINI CANNOLI

sweet ricotta, mascarpone, chocolate, peanut nougat 3

## AFFOGATO

vegan vanilla ice cream thoughtfully drowned w/ espresso (gluten-free) 9

# Coffee & Tea

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j&s moka java 4

espresso 4

americano 4

cappuccino 5

caffè latte 5

chai latte 5

mocha 5

mightily leaf hot tea 4