

AFTER DINNER DRINKS

ESPRESSO MARTINI

rum, crème de cacao, vanilla, dry curacao,
espresso, chocolate bitters 16

CHOCOLATE MARTINI

vodka, chocolate liqueur, vanilla, cream 14

BRANDY ALEXANDER

cognac, crème de cacao, cream 14

CARAJILLO

tequila, licor 43, maple, espresso, orange 14

NIEPOORT TAWNY PORT 8

nutty, hint of dried fruits

NIEPOORT 10 year TAWNY PORT 11

nutty, caramel, citrus, elegant, fresh

LUSTAU PEDRO XIMENEZ SHERRY 10

fig, raisin, date

SANDEMAN ARMADA

SUPERIOR CREAM SHERRY 9

rich, velvety, nutty

MAZZETTI GRAPPA DI BARBERA 11

dry spice, raw herb

COURVOISIER COGNAC VS 16

delicate, ripe fruit, spring flowers

PETIT GUIRAUD SAUTERNES 9

sweet, luscious, complex

DESSERT

-----Restaurant Week Features-----

APRICOT CREPE

jam & sweet farmer's cheese w/
candied pecans 8

WINTER CITRUS

w/ vanilla, olive oil, sea salt &
poppyseed sugar 8

POPPYSEED ROLL

vanilla icing 8

LOW-KEY SUNDAE

vanilla gelato, olive oil, sea salt,
fennel pollen 9

AFFOGATO

vanilla gelato
thoughtfully drowned
with espresso 9

COFFEE TEA

J & S MOKA JAVA 4

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

CHAI / CAFÉ LATTE 5

MOCHA 5

MIGHTY LEAF HOT TEA 4