

# DESSERTS

## **CINNAMON CHURROS**

huckleberry cheesecake, meyer lemon curd  
12

## **“SMOKED” CHOCOLATE S’MORES**

valrhona 64% manjari molten cake  
marshmallow fluff, graham crumble  
14

## **CRÈME BRÛLÉE**

turbinado sugar, fresh raspberries  
12

## **GRANNY SMITH APPLE PIE PUFF**

spiced caramel cobbler crunch  
quince jam, vanilla ice cream  
14

## LAMILL COFFEE & TEA

### **MINA BLEND COFFEE** 5

regular or decaf medium roast

### **MINA BLEND ESPRESSO**

single 6 | double 8  
regular or decaf medium roast

### **CAFÉ LATTE** 7

espresso, milk

### **HOT TEA** 5

english breakfast, citrus chamomile  
jasmine green, earl grey, moroccan mint

## DESSERT WINE 3oz.

### **KRACHER AUSLESE CUVÉE** 16

chardonnay-welschriesling, burgenland, austria, 2019

### **TAYLOR FLADGATE 10-YEAR TAWNY PORT** 22

touriga-tinta blend, douro valley portugal, NV

We charge an outside dessert fee of \$5 per person when bringing in your own cake.

**GF** Gluten Free | **CBGF** Can Be Gluten Free | **V** Vegan | **CBV** Can Be Vegan **VEG** Vegetarian | **CBVEG** Can Be Vegetarian

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.. Kindly inform your server of any allergies or dietary restrictions.