

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.

I VIGNAIOLO DI SANTO STEFANO 14

moscato d’asti d.o.c.g., italy, 2021

COSSART GORDON, 10-YEAR BUAL 20

madeira, portugal, nv

TAYLOR FLADGATE, 10-YEAR TAWNY PORTO 22

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.