

*~Desserts~*

**STRAWBERRY PANNA COTTA**

lavender granita, marcona almond

\$9

**BUTTERSCOTCH POT de CRÈME**

amaretti, soft whipped cream

\$10

**BREAD PUDDING**

blueberry, walnut, banana ice cream

\$9

**BLACKOUT CAKE**

stout caramel, barley malt ice cream

\$10

~ Coffee & Tea ~

**LA COLOMBE TORREFACTION**

an independent roaster from Philadelphia, Pennsylvania

*Louisiane*, Drip Coffee \$3.50

*Nizza*, Espresso \$4.50

Cappuccino \$5.00

Affogato \$8.00

**RISHI TEA**

steeped loose leaf tea \$5

*Golden Chamomile Blossoms* (Croatia)

[caffeine-free] floral aromas with subtle hints of fresh peeled apples and orange blossom

*Mystic Mint* (Rishi Blend)

[caffeine-free] full-bodied, soothing mint mingled with subdued, sweet herbs

*Rooibos* (Western Cape, South Africa)

[caffeine-free] nectar body with perfumed, heady effect

*White Peony* (Fujian, China)

smooth and honeyed with a woody, roasted herbaceous aroma

*Jasmine Green* (Hubei, China)

aromatic and a wonderful digestive

*Iron Goddess of Mercy Oolong* (Nantou, Taiwan)

rich flavors exuding roasted buckwheat, chestnut, and apricot aromas

*Chinese Breakfast* (Yunnan, China)

classic black tea with robust aroma and full flavor

*~After Dinner Distillates~*

**BRANDY & COGNAC**

- Ansac, Cognac, VS...\$6
- Pierre Ferrand, Cognac, 'Ambre'...\$14
- Remy, Cognac, XO...\$40
- Pierre Ferrand, Cognac, 'Sélection des Anges'...\$45
- Sempé, Armagnac, VSOP...\$14
- Boulard, Calvados, VSOP...\$14

**EAU DE VIE & GRAPPA**

- Apricot, Blume Marillen, Austria...*\$9
- Merlot, Nonino, Italy...*\$16
- Chardonnay, Nonino, Italy...*\$16

**AMARO**

- Campari, Italy...\$7
- Aperol, Italy ...\$6
- Nonino, 'Quintessentia,' Italy...\$12
- St. George, 'Bruto Americano,' California...\$9
- Angostura, Trinidad...\$8
- Ramazzotti, Italy...\$6
- Averna, Italy...\$8
- Cynar, Italy...\$6
- Zucca, 'Rabarbaro,' Italy...\$9
- Fernet Branca, Italy...\$8
- Tempus Fugit, 'Fernet del Frate Angelico,' Switzerland...\$15

~Sweet & Fortified Wines~

**BUBBLES**

*Moscato d'Asti, La Spinetta*, 'Bricco Quaglia,' Piedmont, Italy 2015...\$30(375mL bottle)

**LATE HARVEST & BOTRYTIS**

*Cérons, Chateau de Cérons*, Bordeaux, France 2007...\$12

*Vin Santo del Chianti Classico, Rocca di Castagnoli*, Tuscany, Italy 2007...\$26

*Riesling Eiswein, Dönnhoff*, 'Oberhäuser Brücke,' Nahe, Germany 2012...\$55

*Sweet Red, Phillip Togni*, 'Ca'Togni,' Napa Valley, CA 2007...\$20

**SHERRY**

*Fino, El Maestro Sierra*...\$9

*Manzanilla, Equipo Navazos*, 'Bota No. 55'...\$14

*Pedro Ximenez, Alvear*, 'Solera 1927'...\$13

**MADEIRA**

*Sercial, The Rare Wine Company*, 'Charleston'...\$14

*Verdelho, The Rare Wine Company*, 'Savannah'...\$14

*Bual, D'Oliveiras* 1984...\$29

*Malvasia, D'Oliveiras* 1989...\$22

*Terrantez, D'Oliveiras* 1988...\$25

**PORT**

*10yr. Tawny, Romariz*...\$12

*Late Bottled Vintage, Warres* 2004...\$11

*Vintage, Warres* 1985...\$21

**OTHER FORTIFIEDS**

*Apple Port, Foggy Ridge*, 'Pippin Gold,' Dugspur, VA...\$14

*Marsala Superiore Oro, Marco de Bartoli*, 'Vigna la Miccia,' Sicily, Italy...\$16