



Chefs | Andy Ticer & Michael Hudman  
Pastry Chef | Karlyn Malonson  
General Manager | Erika Clark

## D O L C E

CHOCOLATE STICKY TOFFEE PUDDING | 9

*brown butter pecan powder, salted caramel gelato*

CHOCOLATE CHEESECAKE | 6

*orange caramel, cherry, graham cracker, hazelnut*

TIRAMISU | 8

*espresso anglaise, mascarpone, cacao nibs*

SPUMONI | 8

*pistachio, strawberry, chocolate, candied almonds, cherries, fluff*

GELATO FLIGHT | 7

*daily selection*

FORMAGGI | 12

*clothbound cheddar, eligo, bayley hazen blue, benne crackers,  
candied nuts*

## D E S S E R T W I N E

CHATEAU ROUMIEU-LACOSTE, Sauternes, *Semillon*, Bordeaux | 12

SUSANA BALBO, *Late Harvest Torrontes*, Mendoza | 10

DONNAFUGATA, "Ben Rye, Passito di Pantelleria, *Zibibbo*, Sicily | 20

MARCO DI BARTOLI "Vignia la Miccia," 5 Yr Marsala, *Grillo*, Sicily | 12

ROYAL TOKAJI WINE CO., "5 Puttanyos Aszu," *Furmint*, Hungary | 25

FELSINA, Vin Santo del Chianti Classico, *Trebbiano blend*, Tuscany | 19

SUSANA BALBO, "Virtuoso," *Late Harvest Malbec*, Mendoza | 9

LE RAGOSE, Recioto Classico, *Corvina-Rondinella-Corvinone*, Veneto | 20

HEITZ CELLAR, Ink Grade Vineyard, Ruby Porto | 10

TAYLOR FLADGATE, 10 Year Tawny Port | 10

TAYLOR FLADGATE, 30 Year Tawny Port | 32

TAYLOR FLADGATE, 40 Year Tawny Port | 50

## C O F F E E

AMERICANO | 4

CAPPUCCINO | 6

CORTADO | 4

ESPRESSO DOPPIO | 6

LATTE | 6

MACCHIATO | 5

STUMPTOWN HAIR BENDER DRIP | 4

STUMPTOWN TRAPPER CREEK DECAFFEINATED DRIP | 4

## H O T T E A

EMPEROR'S AGED KEEMUN (black tea) | 5

EMPEROR'S JASMINE PEARLS (green tea) | 5

EMPEROR'S MINT MERITAGE (herbal tea) | 5

FIRST FLUSH DARJEELING (black tea) | 5

REGAL EARL GREY (black tea) | 5

REGAL ENGLISH BREAKFAST (black tea) | 5