

Gelato — 6 ea

Vanilla with Fig Syrup

Pistachio Honey

Chocolate Straciatella

Sorbetta — 6 ea

Meyer Lemon

Klug Farm Cherry Lime

Squash Cake — 11

walnuts, sweet cream icing, apple almond purée

Apple Crostada — 12

salted caramel gelato

Dessert Wines

Passito Castellaro "Malvasia delle Lipari Passito" *Sicily, Italy* 2015 — 15

Sparkling Rosé Bernard Rondeau *Bugey Cerdon, France* NV — 12

Fortified Wines

20 year Tawny Ferreira "Dona Antonia" *Douro, Portugal* — 14

LBV Quinta do Noval 2013 *Douro, Portugal* — 11

Pedro Ximénez Bodegas Tradición "VOS" *Jerez, Spain* — 18

Muscat Jean-Baptiste Arena "Grotte di Sole"

Patrimonio, Corsica 2015 (750 ml) — 120

Coffee by Big Shoulders

Drip — 4

Espresso — 5

Cappuccino — 5

Latte — 5

Loose Leaf Tea by Rishi

Organic Peppermint — 5

Organic Earl Grey — 5

Organic English Breakfast — 5

Organic Jasmine Green — 5