

TO FINISH

GELATO FESTIVAL VANILLA AND SEASONAL SELECTION - ASK YOUR SERVER FOR SEASONAL FLAVOR \$7 FOR TWO SCOOPS (V)

APPLE CRUMB CAKE WARM APPLE CAKE | SPICED APPLE COMPOTE | BROWN RICE DRIZZLE (D) \$15 + GELATO À LA MODE \$3

CHOCOLATE MATCHA CAKE COCONUT- MATCHA BUTTERCREAM (V) | TOASTED ALMOND CHOCOLATE BARK \$12 (V)

PISTACHIO & ROSE TART CARDAMON AND ALMOND SHELL | PISTACHIO FRANGIPANE | ROSE-SPICED PEARS
MASCARPONE | ROSE DUST \$10 (D)(GF)(N)

AFFOGATO SEASONAL GELATO SELECTION | DOUBLE ESPRESSO | CANDIED PECANS \$10 (GF)(V)(N)

IRISH CREAM TIRAMISU GLUTEN FREE LADY FINGERS | CHOCOLATE ESPRESSO MOUSE | VEGAN IRISH CREAM
SERVED AT DINNER ONLY \$13 (GF)(DAIRY FREE)

AFTER DINNER SIPPERS \$13

VERMOUTHS AND AMAROS SOLD SEAT OR ON THE ROCKS WITH A TWIST

AMARO NONINO
NOTES: HONEY/ CLOVE/ ORANGE PEEL

D'SANGE BLOOD ORANGE VERMOUTH
*NOTES: CITRUS/ CARDAMOM/ VIOLET

AMARO AVERNA
*NOTES: COLA/ CHOCOLATE/ BITTER ROOT

LO FI VERMOUTH
*NOTES: RHUBARB/CACAO/VANILLA/EXOTIC SPICES

COFFEE

HOUSE MADE ALMOND | HEMP OR OAT MYLK + \$1

DRIP COFFEE \$4 ESPRESSO \$3.5
COLD BREWED COFFEE \$5 CAPPUCINO \$5
FLAT WHITE \$5 PICCOLO \$3.5

AMERICANO \$3
CAFE LATTE \$5
ICED ROSEMARY LATTE \$6.5

RARE TEA COMPANY TEA \$5

GENMAICHA GREEN | SPEEDY BREAKFAST BLACK | SILVER TIP WHITE | WILD AFRICAN ROOIBOS RED
LEMON VERBENA & LEMONGRASS | GREEN TEA MINT

WELLNESS LATTES \$6

IMMUNE ROCKET LEMON | GINGER | RAW HONEY | HOT WATER | CAYENNE

GOLDEN STATE BD HEIRLOOM TURMERIC | MAPLE | BLACK PEPPER | HEMP MILK

CARDAMOM CHAI SPICED CHAI | LUCUMA | CINNAMON | RAW HONEY | ALMOND MILK

MUD WTR LATTE © CACAO | MASALA CHAI | TURMERIC | CHAGA | CORDYCEPS | REISHI | LIONS MANE
CINNAMON | SALT | MAPLE | ALMOND MILK

MATCHA MASTER MATCHA GREEN TEA | RAW HONEY | ALMOND MILK

MEXICAN CACAO ELIXIR CAYENNE | BD 'MAGIC MUSHROOM' POWDER | MAPLE | CAYENNE | ALMOND MILK

PASTRY CHEF >> PERRY LEDESMA | AUTUMN 2021

**THE BUTCHER'S
DAUGHTER**
JUICE BAR & CAFE
NEW YORK
LOS ANGELES

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