

## DESSERT WINES

### WHITE *by the glass*

Michelle Chiarlo "Nivole" Moscato 2021, Italy	12
Jackson Triggs Vidal Icewine 2019, Canada	16
Prince De Saint-aubin Sauternes 2015, France	14
Judge Palmer "The Gavel", Madeira, Sonoma, CA	15

### RED *by the glass*

Warre's, Otima 10 Year Tawny Port, Portugal	12
Warre's, Otima 20 Year Tawny Port, Portugal	19
Warre's, Late Bottled Vintage Port 2009, Portugal	10
Fonseca Organic Reserve Port, Portugal	11
Miles, Colheita Tinta Negra, 2008 Madeira, Portugal	15

## GRAPPAS & DIGESTIFS

Grappa Candolini, Italy	12	Grappa Sassicaia, Italy	35
Amaro Nepeta, Italy	14	Amaro Nonino, Italy	12
Faretti Biscotti, Italy	10	Amaro Averna, Italy	11

## COFFEE

**Offshore Coffee Co. Artisan Coffee** 4  
single origin Peru Amazonas, notes of chocolate,  
plum, pecan

Espresso	5	Double Espresso	8
Cappuccino	5.5	Latte	6

## SMITH TEAS 5

**Masala Chai** | combination of assam, ginger root, cassia,  
black pepper, clove & cardamom

**Lord Bergamot** | superior to earl grey, tea's from assam  
valley in India, scented with bergamot

**British Brunch** | full bodied malty assam with succulent  
Ceylon dimbula and a touch of smoky Chinese keemun

**Spring Greens** | mao feng tea from central Zhejiang  
Provence, slightly sweet, vegetal aroma

**White Petal** | delicate shade dried from Fujian Provence,  
toasty, creamy, and slightly sweet flavor

### Naturally Decaffeinated

**Red Nectar** | a delicious infusion of rooibos, succulent  
nose of honeybush & orchard fruit flavor, medium bodied

**Peppermint Leaves** | peppermint from the pacific  
northwest, notes of chocolate, refreshing finish

**Big Hibiscus** | luscious red hibiscus flowers, sarsaparilla,  
ginger root, rose petals & elderflowers

**Meadow** | chamomile flowers with hyssop, rooibos red tea,  
linden flowers & rose petals



EMBER - EAGLE

## DESSERTS 17.

### S'MORES NAPOLEON

graham cracker pizzelle, dark chocolate mousse  
marshmallow fluff, chocolate sauce

### PEACH CROSTATA

warm flaky pie crust, fresh peach, peach agrodolce  
whipped cream, cinnamon gelato

### CHOCOLATE BUTTER CAKE

warm chocolate butter cake, fudge sauce  
coffee malted gelato

### PECAN SEMIFREDDO

(Can be gluten free)

milk chocolate caramel semifreddo  
pecan meringue, caramel pecans, whipped cream  
crumbled Biscoff cookie pieces

### PISTACHIO BUDINO COUPE

(can be gluten free)

pistachio budino, vanilla rice pudding  
cherry compote, whipped cream  
caramelized rice krispies

### AFFOGATO

choice of gelato flavor, espresso, whipped cream  
biscotti du jour

### ARTISANAL CHEESE PLATE 21.

chef selections of 4 assorted cheeses, fruit,  
honeycomb, nuts, fig jam  
warm potato scallion focaccia

## GELATO & SORBET 12.

### GELATO

vanilla bean | milk chocolate |  
coffee malted | cinnamon |  
coconut | raspberry

### SORBET

peach | berry | kiwi

@EMBERANDEAGLE @CHEF\_RD #EMBERANDEAGLE

EXECUTIVE PASTRY CHEF MICHAEL LANTRY

a 2.99% convenience fee will be assessed for all credit card transactions

*A&A*

---

EMBER - EAGLE

---

*A&A*

---

EMBER - EAGLE

---

