

LIQUID DESSERT

SWEET WINE

3oz pours

Saracco, *Moscato d'Asti - Italy* 2018 — 10 (5oz)

Château Bel Air, *Sainte Croix du Mont - France*, Sauvignon Blanc blend 2015 — 11

Pierre Ferrand, *Pineau des Charentes - France*, Ugni Blanc blend NV — 14

Chambers Rosewood Vineyards, *Rutherglen - Australia*, Muscat NV — 13

Cappellano, Barolo Chinato, *Piedmont - Italy*, Nebbiolo NV — 19

Marenco "Pineto" Brachetto *d'Acqui - Italy* — 35 (750 mL)

Birichino, *Monterey - California*, Muscat Canelli 2014 — 35 (375 mL)

Selvapiana, *Vin Santo del Chianti Rufina - Italy*, Trebbiano 2012 — 65 (375 mL)

PORT

Quinta do Infantado "Tawny Demi-Sec" *Douro - Portugal*, Tinto Roriz blend NV — 9

Taylor Fladgate Tawny Port 10yr — 13

Taylor Fladgate Tawny Port 20yr — 18

Taylor Fladgate Tawny Port 30yr — 28

APERITIF

Cocchi Rosa — 10

Cocchi Americano — 10

Saler Aperitif La Bouroux — 11

Campari — 13

AMARO

Averna Amaro — 13

Lucano Amaro — 12

Ciociaro Amaro — 12

Braulio Amaro Alpino — 13

BRANDY

Rhine Hall Grappa — 14

Clear Creek Eau de Vice de Pomme — 15

Feni Cashew Apple Brandy — 11

COGNAC

Pierre Ferrand Ambre Cognac — 17

Delord XO 15 yr Old Bas — 16

Marie Duffau Napoleon — 14

DIGESTIF

Ramazzo Sambuca — 11

Grand Marnier — 15

Fernet Branca — 13

Fernet Menta — 13

Chartreuse Yellow — 15

Chartreuse Green — 16

Amaretto Disaronno — 13

Mr. Black Coffee — 14



Take your
pleasure seriously.

— CHARLES EAMES

DESSERT

— 10 EACH

PEACH SORBET

bourbon-infused shortcake, crème anglaise, coconut soil

BLUEBERRY CRUMBLE

crème fraîche, almond, honey oats

SMOKED CHOCOLATE POT DE CRÈME

salted caramel, whipped cream

TEA

— 5 EACH

GREEN

Rose City Genmaicha

Jasmine Silver Tip

HERBAL

Chamomile

WHITE

White Petal

BLACK

Lord Bergamot

Masala Chai

British Brunch

COFFEE

Proudly Serving Sparrow Coffee

DRIP COFFEE:

WOODWIND BLEND — 5

regular and decaf

ESPRESSO — 5

CAPPUCCINO — 6

LATTE — 6