



drinks

WINE | glass

Thomas Fogarty Gewürztraminer, Monterey, CA	6.5
Montevina Moscato Terra d'Oro, CA	7
Chateau Petite Vedrines Sauternes, Bordeaux, France	10

PORT | glass

Cockburn Vintage Port 2003, Douro Valley, Portugal, Portugal	26
Dow Vintage Port 1994, Oporto, Portugal	29
Taylor Fladgate Vintage Port, 1985, Douro Valley, Portugal	32
Graham 10-year old Tawny, Oporto, Portugal	14
Cockburn 20-year old Tawny, Douro Valley, Portugal	19
Ramos Pinto White Port N/V, Oporto, Portugal	6

SHERRY | glass

Gonzalez Byass Del Ducque-Amontillado N/V, Jerez, Spain	11
Vinicola Hidalgo Pedro Jimenez, Jerez, Spain	7

COGNAC | glass

Courvoisier VSOP	12.5
Remy Martin VSOP	12.5

SPECIALTIES & COFFEE | glass

Espresso Martini	12
Kahlua Vanilla Frappucino	10
Macaroon Martini	12
Espresso	3.5
Cappuccino	4



desserts

LEMON BAR CHEESECAKE	8
Shortbread Crust, New York Lemon Cheesecake, Lemon Curd, Organic Blueberry Ginger Compote	

CHOCOLATE SMORES BOMBE	8
Guittard Chocolate Mousse, Soft Marshmallow Center, Graham Cracker Cookie, Chocolate Sauce	

PINEAPPLE COCONUT TART	8
Fresh Diced Pineapple, Coconut Macaroon Topping, Piña Colada Sauce, Candied Jalapeño	

JERSEY PEACH TRIFLE	8
Fresh Jersey Peach Compote, Vanilla Chiffon Cake, Peach Glaze, Steel Cut Oatmeal Streusel	

CUPCAKE TASTING TRIO	8
Vanilla Bean Cupcake with Strawberry Champagne Buttercream, Chocolate Devils Food with Mocha Whipped Ganache, Mango Cupcake with Hibiscus Frosting	

DAILY HOUSE-SPUN ICE CREAM OR SORBET	7
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Margaret Matz
Pastry Chef