

## DESSERTS

**CHOCOLATE MOUSSE:** house made mousse, fresh berries, ladyfinger cookie, toasted almonds • 6.5

**ICE CREAMS + SORBETS:** three scoops of local ice cream or sorbet, ask your server for today's selections  
**GLUTEN FREE** • 6

**CREME BRULEE:** sweet vanilla bean custard with a crispy burnt top  
**GLUTEN FREE** • 7

**BROWN BUTTER CHEESE CAKE:** with a graham cracker crust, strawberry coulis and pecans • 9

**GLUTEN FREE PUMPKIN SPICED CAKE:** made by our friends at Kim & Jakes Cakes, moist cake with vanilla buttercream icing  
**GLUTEN FREE** • 8

**TIRAMISU:** classic Italian dessert made with Savoiardi lady fingers, mascarpone cheese and local Conscious Coffee • 9

**AFFOGATO:** scoop of vanilla ice cream topped with Kahlúa and a hot shot of local Conscious Coffee espresso  
**GLUTEN FREE** • 8.50

**CHOCOLATE MOLTEN CAKE:** baked to order soft centered warm chocolate cake with vanilla ice cream and spiced berry sauce (please allow 10-12 minutes) • 11

**SELECT CHEESES:** rotating selections, with accoutrements, ask you server for today's selections • 7.50  
(+5 for each additional cheese)

## DESSERT WINE

Sticky Chardonnay, d'Arenberg, Adelaide, Australia 2010 8  
Castellare S. Niccolo, Vin Santo 2006 13  
Royal Tokaji, '5 Putones Aszu', Hungary 2008 16

## PORT

Featured Reserve Ruby Port 8  
Presidential, 10 year Tawny 10  
Kopke, 20 year Tawny 14  
Taylor Fladgate LBV 2009 14

## COGNAC

Courvoisier VS 10  
Courvoisier VSOP 12  
Remy Martin VSOP 12  
Hennessy VS 13

## AMARI

Averna Amaro 10  
Montenegro Amaro 8  
Nonino Quintessentia Amaro 10  
Ramazzotti Amaro 8  
Lazzaroni Amaretto 6  
Luxardo Amaretto 7

## GRAPPA

Bertagnolli Grappino 5  
Jacapo Poli Moscato 10  
Peak Spirits Organic Spiced, Colorado 11  
Marolo, Chamomile Infused 12

This is a partial list, for additional drinks see page 3 of our wine book or ask your server