

## SWEETS

### chocolate tres leches cake

cayenne ganache, cinnamon whip 9

### strawberry empanada

chocolate sauce, crème anglaise (dfo) 8

### crema catalán

spanish-style custard with caramel dust and berries (gf) 8

### carrot cake whoopie

caramel, sweet cream 8

**frozen treats** | provided by leo leo gelato in paso robles  
ask your server for today's selection 3 each

## COFFEE & TEA

organic teas hand blended from the **secret garden**

orange pekoe

light british-style black tea with floral notes

sencha green

traditional japanese green tea, clean finish

green zing

hojicha, lemon myrtle, lemongrass, lemon peel (decaffeinated)

earl grey

black tea with added bergamot oil

mint or spearmint

citrus-ginger

hibiscus, lemongrass, ginger, lemon  
verbena, orange peel, lemon myrtle

locally roasted organic fair trade espresso from coastal peaks  
(dark roast sumatra, peru, timor blend)

espresso | cappuccino

latte | americano

## NIGHTCAPS 13

**irish coffee** jameson irish whiskey, vanilla demerara, café  
americano bailey's irish cream, whipped cream, nutmeg

**caribbean cold brew** house cold brew, house dairy free  
coconut cream liqueur, house chai spiced rum, amaretto  
vanilla, nutmeg

**rosé for emily** lemon sorbetto, strawberry puree, limoncello  
sparkling rosé, lemon, rose water

## DESSERT WINE

michele chiarlo moscato d'asti 9

cockburns late bottled vintage port 8

royal tokaji "mád cuvée" late harvest 9

taylor fladgate port 9

carry in dessert fee 2

corkage fee per 750ml bottle 20

20% off bottles to go

for each 750ml bottle purchased, we will waive one corkage fee