

C O F F E E & T E A

ICONIK COFFEE

COFFEE | 5

ESPRESSO | 5

CAPPUCCINO | 6

LATTE | 6

CORTADO | 5

ARTFUL TEA

EARL GREY FRANÇAISE | 8

SOLSTICE SPICE | 8

CHIMAYO CHAI | 8

EGYPTIAN CHAMOMILE | 8

GINGER PEACH | 8

ROSE PETAL RASPBERRY | 8

D E S S E R T W I N E

ROYAL TOKAJI WINE CO.

aszú 5 puttonyos | hungary | 2017 | 18

KOPKE TAWNY PORT

portugal | 10yr (\$10) / 20yr (\$20) / 30yr (\$30)
flight | 30

LA SPINETTA

moscato d'asti | italy | 10

BODEGAS GÓMEZ NEVADO • ROBLE VIEJO

abocado | cordoba | spain | 10

LUSTAU • EAST INDIA SOLERA

cream sherry | jerez de la fontera | spain | 12

LUSTAU • SAN EMILIO

pedro ximénez | jerez de la fontera | spain | 12

CHATEAU LARIBOTTE

sauternes | france | 2019 | 16

S W E E T S

RASPBERRY CHEESECAKE

vanilla bean ice cream | mint streusel | raspberry ganache | 16
pairing: Selbach Oster Spätlese Riesling | 16

CREMA CATALANA

orange supreme | tarragon | coconut sorbet | 12
pairing: Lustau East India Solera Cream Sherry | 12

ORANGE CREAMSICLE

mandarin sorbet | almond crumble | mint | 16
pairing: Bodegas Gómez Roble Viejo Abocado | 10

PAVLOVA

raspberry ganache | vanilla crème | strawberry sorbet | hibiscus
coulis | 16
pairing: La Spinetta Moscato d'Asti | 10

THREE SCOOPS OF ICE CREAM

chocolate | vanilla bean | coffee
lychee sorbet | mandarin sorbet | raspberry sorbet | 10
pairing: Lustau San Emilio P.X. | 12

SOUTHERN CHOCOLATE BOTTOM CHESS PIE

chantilly | chocolate sauce | 12
pairing: Kopke 10yr Tawny | 10

PASTRY CHEF, DAVID FLORES