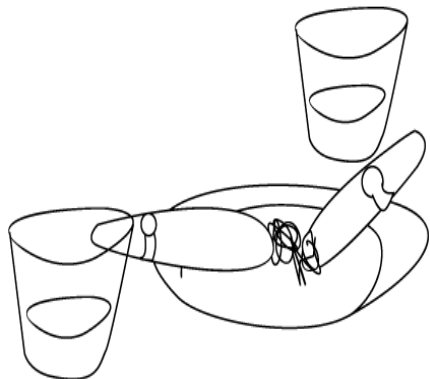


## GRAPPA

G. Bertagnolli, Koralis <i>Riserva</i>	12.00
G. Bertagnolli, Amarone (Masi)	11.50
G. Bertagnolli, Teroldego (Foradori)	11.50
Julia <i>Riserva</i>	7.50
Luxardo <i>Euganea</i>	8.00
Marolo, Camomile é Nebbiolo	11.00
Michele Chiarlo, <i>Nivole</i> , Moscato d'Asti	12.00
Nonino, Cru Monovitigno di Fragolino	34.00
Nonino, Cru Monovitigno di Picolit	28.00
Nonino, Monovitigno il Moscato	22.00
Nonino, Gioiello (Chestnut Honey)	20.00
Talenti, Brunello di Montalcino	13.00
Villa de Varda, Chardonnay	14.00
Villa de Varda, Muller Thurgau	14.00
Villa de Varda, Teroldego	14.00
<b>HOUSE INFUSED GRAPPA</b> Julia ' <i>Riserva</i> ' infused with Mandarin & Clove	9.00
<b>'CORETTO'</b> half shot of Julia ' <i>Riserva</i> ' with a full shot of Espresso	6.00



## HAND CRAFTED BOURBON

A.H. Hirsch Sour Mash <i>Reserve</i> , 16 Year	20.00
Blanton's Single Barrel	11.00
Booker's 8 Year 127°	12.00
Labrot & Graham <i>Woodford Reserve</i>	8.50

## DESSERT WINE

	Glass	Bottle
Albana di Romagna 'Passito' Leone Conti, Faenza 2000		120.00
Moscadeddu, Dettori, Romangia, Sardegna 2005	13.00	42.00
Moscato d'Asti, Saracco, Piemonte 2007	7.00	33.00
Moscato Rosa 'Praepositus' Abbazia di Novacella, Alto Adige	22.00	93.00
Passito di Pantelleria 'Ben Rye' Donnafugata, Sicilia 2004		60.00
Passito di Pantelleria 'Ipsus' Duca di Castelmonte, Sicilia 2005	11.00	54.00
Recioto della Valpolicella Classico, Agricola Arano, Veneto 1997		150.00
Vin Santo del Chianti Classico, Castello di Meleto, Toscana 2004	17.00	85.00
Vin Santo, Avignonesi, Toscana 1990		200.00

## PORT

	Glass	Bottle
Dow's 'Crusted' (Bottled 2002)	10.00	70.00
Graham's 'Late Bottle Vintage' 2001	7.00	52.00
Graham's 'Malvedos' 1995	12.00	89.00
Niepoort 'Colheita' 1986	15.00	110.00
Niepoort 'Quinta do Passadouro' 2000	9.00	75.00
Sagrantino di Montefalco Passito 'Arquata' Adanti, Umbria 2002	18.00	100.00
Sagrantino di Montefalco Passito, Antano, Umbria 1997		135.00
Smith Woodhouse 10 Year Tawny	8.00	68.00
Taylor Fladgate 20 Year Tawny	23.00	195.00

## COGNAC, CALVADOS, BRANDY

	Glass
<i>Aqua Perfecta</i> , St. George Spirits, Eau de Vie: Framboise, Kirsch, Poire	13.50
Capovilla, Mele Golden Legno, Brandy	24.00
Christian Drouin, Hors d'Age, Calvados Pays d'Auge	25.00
Germain-Robin, <i>Single Barrel Pinot Noir</i> , Alambic Brandy	26.00
Hennessy <i>Privilege</i> , V.S.O.P. Cognac	14.00
Normandin-Mercier <i>Fine Champagne</i> , Cognac	13.00

## MIGHTY LEAF TEAS

3.50

### HERBAL

Chamomile Citron – *Egyptian Chamomile flowers with subtle slices of fruit.*

Organic Mint Mélange – *A sweet and refreshing blend of Moroccan mint leaves.*

### RED

African Amber – *Red Rooibos leaves with lush fruity notes.*

### GREEN

Organic Hojicha – *Pan-fired and slow-roasted Japanese green tea with a nutty aroma.*

Jasmine Mist – *Jasmine blossom scented Chinese green tea.*

### BLACK

Organic Earl Grey – *Golden tipped black tea infused with first-press bergamot oil.*

Organic English Breakfast – *A rich & malty blend of premium black tea leaves.*

Vanilla Bean – *A deep blend of black teas with Madagascar vanilla beans.*

### OOLONG

Orchid Oolong – *Fine Oolong leaves with floral notes and a touch of coconut.*

## DESSERTS

*with recommended wine & spirit pairings*

Trio of Panna Cotta: Passion Fruit, Chocolate & Vanilla 9.00

*Passito di Pantelleria 'Ipsus' Duca di Castelmonte, Sicilia 2005 11.00*

White Nectarine Crostata with Sweet Corn Anglaise & Rosé Sangria 8.50

*Moscadeddu, Dettori, Romangia, Sardegna 2005 13.00*

Warm Toffee Budino with Vanilla Frozen Yogurt & Fresh Blueberry Sauce 8.50

*Smith Woodhouse 10 Year Tawny Port 8.00*

Rose's Chocolate Budino with Espresso Caramel & Oven Roasted Strawberry Gelato 9.00

*Sagrantino di Montefalco Passito, Adanti 2002 18.00*

Guava Semifreddo with Lemon Sorbetto & Maraschino Cherries 8.00

*Aqua Perfecta Framboise Eau De Vie, St George Spirits, California 13.50*

Seasonal House Made Sorbetti with Meringue Cookie & Blackberry Cinnamon Coulis 8.00

*Pyrat Planters Gold Rum - X.O., British West Indies 10.00*

**PASTRY CHEF - ALICIA BUDNICK**



## **ARTISAN CHEESES**

**Midnight Moon**  
Humboldt, California  
Goat's Milk

**Friesago**  
Nerstrand, Minnesota  
Raw Sheep's Milk

**Grayson**  
Galaxy, Virginia  
Raw Cow's Milk

**SF Drake**  
Point Reyes, California  
Cow's Milk

**Gorgonzola Piccante**  
Lombardia, Italia  
Raw Cow's Milk

**5.00 EACH**  
**SELECTION OF THREE 12.00**  
**SELECTION OF FIVE 20.00**