



House-Made Desserts

Valrhona Chocolate Pot de Crème 7.
Rich chocolate/espresso custard
w/ chocolate shavings & whipped cream

Banana Caramel Bread Pudding
Baked Brioche, fresh ginger, Valrhona chocolate w/ vanilla
crème anglaise 6.50.

Affogato 6.
Vanilla House-Made Gelato with a shot of Espresso

House-Made Gelato/Sorbet 8oz. 6.
Choice of:
Hazelnut-Chocolate
Vanilla Bean
Blackberry Cabernet Sorbet (Vegan/GF)
Choose one sauce:
Valrhona Chocolate
Salted Caramel sauce

Coffee & Tea
Guatemalan Roast Coffee (*Marin Roasters*) 3.
Espresso 3.
Cappuccino & Latte 4.
Tea (Earl Gray, Organic Breakfast, Chamomile,
Green, Organic Mint Mélange) 3.

After Dinner Drinks
Sauternes Castelnau de Suiraut 2008 \$25 BTL.
Sandeman Old Tawny Port \$20 BTL.
Tio Pepe Sherry \$18 BTL.

Wine Bottles

All available To-Go

Sparkling

Valdo **Dry Prosecco**, Italy \$20
Simonnet-Febvre **Brut Rosé**, Crémant de
Bourgogne France \$25

Whites

Pazo Barrantes **Albarino**, 2017 Spain \$20
La Miranda Secastilla **Granache Blanca**, Don Miguel
Vineyard, 2013 Somontano Spain \$20
Chateaux Bonnet, Bordeaux (*Sauvignon Blanc-Sèmillon-
Muscadelle*), 2018 Bordeaux France \$20
Domaine *Les Beaux Regards*, **Sancerre**, 2018
France \$35
Louis Latour **Chardonnay**, Grand Ardeche, 2015
France \$25
Roche **Chardonnay**, 2016 Carneros \$29
Diora **Chardonnay**, La Splendeur Du Soleil
2017 Monterey \$20
Boen **Chardonnay**,
2017 Santa Barbara/Monterey \$20

Rosé

Mathilde Chapoutier **Rosé**,
Provence, France 2018 \$20

Reds

Marquez de Murrieta **Reserva Tempranillo**, 2014
Rioja Spain \$14/\$50
The Calling **Pinot Noir**, 2018 Monterey \$25
Hanzell “Sebella” **Pinot Noir**, 2017 Sonoma \$29
Double Canyon Vineyard **Cabernet
Sauvignon**, Horse Haven Hills-Washington,
2016 \$25
Clos de los Seite, **Bordeaux Blend** (*Malbec-Merlot-
Cab Sauv-Syrah-Petit Verdot-Cab Franc*), 2016
Mendoza-Argentina \$25
Daou Vineyard *Pessimist* **Petite Sirah/Syrah**,
2017 Paso Robles \$25