



Dessert

DARK CHOCOLATE SOUFFLÉ, TUACA CRÈME ANGLAISE	12
CINNAMON AND SUGAR BRIOCHE BEIGNETS, SALTED CARAMEL	9
STILLWATER PEAR AND GINGER CRISP, BROWN BUTTER HONEY, WALNUTS AND SWEET CREAM GELATO	10
"BAKED ALASKA", ALMOND CAKE, CHOCOLATE AND SALTED CARAMEL GELATO	9
THE HAWKS CANDY BAR 2.0, ENROBED IN CHOCOLATE, HAZELNUTS AND COCOA NIB GELATO	10
DUO OF HOUSE MADE GELATOS	6
DUO OF HOUSE MADE SORBETS	6
ASSORTMENT OF FRESH BAKED COOKIES	9

Coffee by Chocolate Fish Coffee Roasters

Koru- Honduras/ Brazil Blend	3.5
Santa Lucia Teotepec Decaf- Mountain Water Process	3.5
French Press- "Misty Valley," Ethiopia	9

Espresso

Koru Espresso	4
Cappuccino	5
Latte	6

Selections from Rishi Tea 4

Golden Chamomile - HERBAL TEA, MILDLY SWEET, FLORAL AROMA	
Golden Yunnan - BLACK TEA, MALTY AND RICH, JAMMY SWEETNESS	
Earl Grey - BLACK TEA, RICH AND SMOOTH, ITALIAN BERGAMOT	
Jade Cloud - GREEN TEA, FRESH AND SOOTHING, TOASTED CHESTNUTS	

Port and Dessert Wines by the Glass

Dow's, 10 Year Aged Tawny Port	11
Ramos Pintos 10 Year Aged Tawny Port	10
Dow's, 20 Year Aged Tawny Port	15
Dow's, Late Bottled Vintage Port 2011	9
Port Flight - Dow's 10, Dow's 20, Dow's LBV	16
Lustau, East India Solera Sherry, Spain MV	9
Lustau, Pedro Ximenez "Murillo" Sherry, Spain MV	14
Madeira Vintners Sbremesa Dolce, Madeira MV	12
Royal Tokaji, 5 Puttonyos Aszu, Hungary 2008	18
Vietti Cascinetta, Moscato D'Asti, Italy 2014	10

Port and Dessert Wines

Chateau Laribotte, Sauternes, Bordeaux 2011 (375ML)	50
Pierre Gaillard Banyuls, Languedoc-Roussillon MV (500ML)	65