

Dessert Wines

Domaine Durban Muscat Beaumes de Venise 2006, <i>Rhone</i>	9.00
Husch Late Harvest Gewurztraminer 2010, <i>Anderson Valley</i>	9.00
Home Farm Muscat 2008, <i>Dry Creek Valley</i>	11.00
Château Roumieu-Lacoste Sauternes 2006, <i>Bordeaux</i>	13.00
Bella Late Harvest Zinfandel 2010, <i>Sonoma County</i>	10.00
Lustau 'East India Solera' NV Sherry Oloroso, <i>Jerez</i>	11.00
Domaine Piquemal 'L' Âge de Raison' 1988, <i>Rivesaltes Ambré</i>	11.00
Domaine la Tour Vieille Banyuls 2008, <i>Collioure</i>	11.00
Warre's Tawny 'Reserva' Porto	13.00
Fernet Branca Fratelli Branca Distillerie, <i>Italy</i>	5.00
Hot Chai Toddy - honey, lemon, Chai Baba Chai, brandy, cinnamon	8.00
Nana Mae's Bourbon Apple Cider - steamed	8.00
Irish Coffee - long pull espresso, Jameson, brown sugar cream	8.00

Hot Drinks

Coffee	2.95	Cafe au lait	3.75
Espresso	3.00	Cappuccino	4.25
Macchiato	3.75	Americano	3.25
Cafe latte	4.25	Cafe mocha	4.50
Chai latte	4.25	Chocolate Chai	4.50

Nana Mae's warm apple cider 4.50

Teas from Petaluma Farms

English Breakfast or Earl Grey (regular or decaf)	3.75
Peppermint or Egyptian Chamomile	3.75
Vanilla Rooibos or Herbal Garden (chamomile, mint & rosehips)	4.00
Formosa Oolong, Jasmine or Genmai Cha	4.00

Soy milk is available for an additional .75

We feature Graffeo Coffee and Clover Organic Milk



Desserts

Huckleberry quince galette with almond streusel,
Snyders honey and vanilla bean ice cream 8.75

Chocolate torte with espresso crème anglaise
and whipped cream 9.00

Bosc pear upsidedown cake
with salted caramel ice cream and toasted hazelnuts 9.00

Pumpkin crème caramel
with candied ginger shortbread 8.75

Mariquita Farm pippin apple cranberry crisp
with vanilla soy milk sorbet 8.75

Mango, coconut and passion fruit sorbets
with lemon pistachio biscotti 8.75

Please ask your server about tonight's cheese plate
and vegan options