

TEAS 4

REGULAR

*english breakfast, exotic greens, pomegranate-white,
vanilla chai, persian plum-rose, lapsang souchong*

DECAFFEINATED

earl grey, green

HERBAL

*chamomile, vanilla-cinnamon rooibos, double mint,
ginger tisane, lavender-verbena & orange*

COFFEE & SPECIALTY DRINKS

regular · decaffeinated · grain
espresso · macchiato · americano
3

cappuccino · mochaccino · latte
5

all available iced

DESSERT WINES

- Mario Torelli, Moscato d'Asti (2010, Italy) 10/36
lightly effervescent, peach, honeysuckle, sweet finish
- Stellar Winery, "Heaven On Earth" (n/v, South Africa) 10/44
sweet muscat, rich golden honey, sun-dried rooibos, luscious texture
- Casal Dos Jordoos, Port (n/v, Portugal) 12/54
vintage character, ripe dark fruit, long warm finish

DESSERT

*CHOCOLATE-PEANUT BUTTER BLISS

*chocolate mousse, peanut butter mousse,
chocolate shell, berry coulis* 12

*MEXICAN CHOCOLATE BROWNIE

*bananas, french vanilla ice cream, candied pecans,
chocolate-ancho sauce* 13

CANNOLI

*vanilla cream filling, vanilla chocolate chip ice cream,
chocolate drizzle* 13

*LIVE BERRY CRUMBLE

*seasonal berries, almonds, coconut-ginger ice cream,
strawberry sauce* 14

CARROT CAKE

pineapple compote, vanilla cream, candied almonds 12

*HOUSEMADE ICE CREAM

& SORBET SAMPLER

chef's daily selection 9

**Gluten-Free Option*

DESSERT COCKTAILS

SOÑANDO

*TRU Vanilla Vodka, Crusoe Spiced Rum, soy cream, orange juice,
ginger agave, served on the rocks* 15

JAVATINI

*TRU vodka, Arakú coffee liqueur,
Jim's organic espresso, up* 14