

AFTER DINNER DRINKS

HOMARE JUNMAI YUZU SAKE	7
APHRODISIAC	10
Whiskey, Godiva, Bailey's, Maraschino Luxardo, Half & half & Cocoa Powder	
CHOCOLATE MARTINI	10
Vodka, Godiva, Amaretto & Cayenne Pepper	
ESPRESSO MARTINI	12
Vodka, Espresso, Bailey's & Chambord	
NIGL <i>GRÜNER VELTLINER</i>	9/34
<i>PRIVAT SENFTENBERGER PELLINGEN, AUSTRIA 2012</i>	

COFFEE

REGULAR	2
DECAF	2
ESPRESSO	3.5
DECAF ESPRESSO	3.5
AMERICANO	3.5
DECAF AMERICANO	3.5

TEA

LOOSE LEAF OOLONG GREEN TEA	3
LOOSE LEAF JASMINE TEA	3
AN ASSORTMENT OF TAZO TEAS	3

DESSERTS

CRANBERRY AND PISTACHIO TART

Seasonal cranberries and fragrant pistachios make the perfect filling for our butter crust, served warm with Purity vanilla ice cream

CHOCOLATE MARZIPAN CAKE

Layers of chocolate cake, velvety chocolate ganache, and homemade marzipan, served with warm chocolate sauce

PASSION FRUIT FROZEN SOUFFLÉ

(gluten free)

CRÈME BRÛLÉE TRIO

You get all three! Tahitian vanilla, espresso, and dark chocolate (gluten free)

VEGAN CHOCOLATE TRUFFLE TART

Rich chocolate almond crust filled with decadent dark chocolate ganache served with raspberry and almond crunch (gluten free)

GELATO

SORBET

8