

COFFEE DRINKS

COFFEE	\$3
ESPRESSO	\$3
'STASH' TEA an exotic selection of teas from the Orient	\$2.75
CAPPUCCINO OR LATTE caramel, hazelnut, Irish cream or vanilla	\$3.50
CHAI TEA LATTE milk and black tea infused w/ honey, vanilla & spices	\$5
CHOCOLATE COFFEE KISS Baileys & Kahula, Grand Marnier & coffee, chocolate syrup, whip cream. Garnished with a cherry.	\$7
CHAI COFFEE Voyant chai liqueur, coffee, sprinkle of nutmeg	\$7
LICK YOUR LIPS LATTE espresso & Godiva white & dark liqueurs, Stoli vanilla, fresh whipped cream	\$7
IRISH COFFEE coffee, Jameson Irish Whiskey, fresh whipped cream, splash of crème de menthe	\$7

AFTER DINNER DRINKS

WARRE'S 1985 VINTAGE PORTO	\$11
WARRE'S LATE BOTTLED VINTAGE PORTO	\$5
TAYLOR FLADGATE TAWNY 20 YEAR	\$8
FONSECA TAWNY 10 YEAR	\$6
SANDEMAN FOUNDERS RESERVE	\$4.50
HENNESSY VS	\$6.75
HENNESSY VSOP	\$10
COURVOISIER VS	\$6.75
COURVOISIER VSOP	\$8
B & B	\$7
GRAND MARNIER	\$8.25
TUACA	\$5.75
TIA MARIA	\$5.50
ROMANO SAMBUCA	\$5.25

ARTISAN CHEESE PLATES

Cheese plates served with grilled bread & fig jam, candied walnuts & fresh seasonal fruit.

WIDMER'S FOUR YEAR CHEDDAR Full-flavored, sharp cheddar made from cow's milk. Pairs well with big reds, stouts and ales.	\$5
FONTINA Fontina is the traditional cheese for Fondue; the texture is semi-firm and supple with rich, herbaceous and fruity flavor.	\$5
BLUEBERRY STILTON This version of Stilton is unlike any other that you may have had in the past. Instead of adding penicillin, which is what produces the blue veins, fresh blueberries are added. Creamy and mild, this versatile cheese goes with red and white wines.	\$5
POINT REYES BLUE A full flavored blue cheese made from cow's milk with a sweet, slightly nutty character and great aftertaste. Pairs well with Cabernet Franc or Zinfandel.	\$5
ARTISAN CHEESE SAMPLER Assortment of the above cheeses	\$14

DON'T FORGET DESSERT . . .

VANILLA BEAN CRÈME BRULÉE	\$6
WHITE CHOCOLATE CHEESECAKE pistachio crust, raspberry coulis	\$6
BLUEBERRY MILLE-FEUILLE lemon curd & curry spiced blueberries, vanilla crème fraiche	\$7
CHOCOLATE POT DE CRÈME whip cream and chocolate earthquake cookie	\$6
CHOCOLATE STOUT TORTE espresso-mascarpone cream, vanilla paper cookies, chocolate covered espresso beans	\$6
FROZEN MUDSLIDE PIE chocolate cookie crust, mocha almond fudge ice cream, whip cream and chocolate sauce	\$6
HOUSE ICE CREAM raspberry sorbet or vanilla bean gelato served with an earthquake cookie	\$6
SHORTCAKE & SUMMER FRUIT trio of summer berries, vanilla bean whipped cream add scoop of ice cream	\$7 \$1.50