



FINAL BITE

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| <i>cookie dough</i> | <i>vanilla-bay ice cream, malted milk meringue</i> | 9 |
| <i>peanut butter mousse</i> | <i>dark chocolate, banana semifreddo, passion fruit-caramel</i> | 9 |
| <i>creamsicle</i> | <i>blood orange, vanilla crèmeux, green tea</i> | 9 |
| <i>artisanal cheese</i> | <i>robiola bosina - italy - sheep's & cow's milk</i> | |
| <i>\$8 each or tasting of 3 for \$21</i> | <i>humboldt fog - california - goat's milk</i> | |
| <i>tasting of 5 for \$28</i> | <i>bayley hazen blue - vermont - raw cow's milk</i> | |
| <i>house rye bread, crackers, nuts, seasonal accoutrements</i> | <i>pecorino toscano - italy -sheep's milk</i> | |
| | <i>cana de oveja - spain - sheep's milk</i> | |

DESSERT WINE

| | | |
|--------------------------|----------------------------------|----|
| <i>muscat</i> | <i>domaine de durban</i> | 12 |
| <i>ruby port</i> | <i>sandeman founders reserve</i> | 7 |
| <i>east india sherry</i> | <i>lustau solera</i> | 9 |
| <i>port</i> | <i>quinta do noval - 10yr</i> | 11 |

DESSERT COCKTAILS

| | | |
|----------------------|---|----|
| <i>night crawler</i> | <i>bulleit rye, cherry heering, averna</i> | 14 |
| <i>seelbach</i> | <i>sparkling rose, cointreau, bourbon</i> | 12 |
| <i>rosita</i> | <i>reposado, campari, sweet & dry vermouth, angostora bitters</i> | 14 |

COFFEE

| | | |
|-----------------------------|-------------------|---|
| | <i>espresso</i> | 3 |
| <i>coffee by reanimator</i> | <i>americano</i> | 3 |
| | <i>cappuccino</i> | 4 |