

# DOLCI

## MINI CANNOLI 5

Chocolate Sauce

## TIRAMISU 8

Chocolate Sauce, Sabayon

## CHOCOLATE MOUSSE 6

Oak Smoked Whipped Cream,  
Graham Cracker Crumble,  
Seasonal Fruit

## LIMONCELLO CAKE 8

Berry Coulis, Candied Lemon

## ALMOND CAKE 8

Basil Ice Cream (GF)

## CHEF DESSERT

See Chalkboard

# COFFEE

*Available in Regular or Decaf*

## ESPRESSO 3.75

## DOUBLE ESPRESSO 6

## CAFÉ LATTE 4.50

## CAPPUCCINO 4.50

## FRENCH PRESS sm 4/ lrg 7

## IRISH COFFEE 2018 12

(GIA ORIGINAL)

Bushmill's Red Label, Stout Infused  
Whipped Cream, Coffee

## THE GRIND 2016 12

(GIA ORIGINAL)

Brugal Anejo, The Grind Coffee  
Liqueur, Bailey's Espresso Creme  
Liqueur, House Made Cocoa Bitters

## BUZZ WORTHY 2018 12

(GIA ORIGINAL)

Havana Club, Underberg Bitters,  
Pecan Orgeat, Egg White,  
Nitro Cold Brew

# TEAS \$4

## BLACK

HIGH CAFFEINE

Earl Grey  
English Breakfast  
\*Golden Jasmine

## GREEN

MEDIUM CAFFEINE

Jasmine Green  
\*Shooting Star Green

## WHITE

LOW CAFFEINE

Justine's Blend  
Orange Spice  
\*Dragon Lily

## ROOIBOS

CAFFEINE FREE

Chai  
Chocolate Pu-erh

## HERBAL

CAFFEINE FREE

Moroccan Mint  
Chamomile Lemon

\*Denotes Flowering Tea

