



{ *Dessert* }

*Fruit*

**GREEN APPLE & VANILLA PANNA COTTA**

*candied apples, brown butter cake, cider sauce, burnt almond ice cream ..... \$9*

*Chocolate*

**"DIRT & WORMS"**

*black velvet cake, mascarpone, caramelia mousse, sour jellies, cocoa nib ice cream ..... \$9*

*Classic*

**PUMPKIN (SPICELESS!) LATTE**

*squash custard, toasted amoretto cookie, pepitas, bitter coffee ice cream ..... \$9*

*Cheese*

**BEEMSTERS AGED GOUDA**

*warm sticky fig cake, toffee crunchies, gouda cream, savory herbs..... \$9*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness  
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*



## Dessert Wine

<b>NV NORMANDIN MERCIER</b> <i>Pineau Des Charantes</i> .....	\$6
<b>NV LA TOUR VIEILLE. VIN DOUX NATUREL</b> <i>Banyuls Grenache</i> .....	\$6
'84 <b>D'OLIVEIRA</b> <i>Madeira Sercial</i> .....	\$19
'14 <b>ANDREW RICH</b> <i>Willamette Valley Gewurztraminer</i> .....	\$9
'13 <b>ABACELA</b> <i>Umpqua Valley Port</i> .....	\$8
'89 <b>BURMESTER. COLHEITA</b> <i>Porto</i> .....	\$14
'14 <b>BROOKS. TETHYS LATE HARVEST</b> <i>Willamette Valley Riesling</i> .....	\$7
<b>NV EL MAESTRO SIERRA</b> <i>Amontillado</i> .....	\$9

## Digestivos

<b>CYNAR</b> .....	\$8	<b>PERNOD ABSINTHE</b> .....	\$20
<b>CYNAR 70</b> .....	\$9	<b>STREGGA</b> .....	\$11
<b>DUBONNET ROUGE</b> .....	\$8	<b>SUZE</b> .....	\$11
<b>GREEN CHARTREUSE</b> .....	\$19	<b>CARDAMARO</b> .....	\$8
<b>YELLOW CHARTREUSE</b> .....	\$17	<b>BONAL</b> .....	\$8
<b>DIMMI LIQUORE DI MILANO</b> .....	\$11	<b>LUCANO AMARO</b> .....	\$10
<b>FERNET JELINEK</b> .....	\$8	<b>RAMAZZOTTI</b> .....	\$9
<b>FERNET BRANCA</b> .....	\$10		
<b>LILLET BLANC</b> .....	\$8		
<b>LUXARDO FERNET</b> .....	\$8		
<b>AMARO NONINO</b> .....	\$15		