



# DESSERT MENU

## DESSERTS

- Nutella Affogato** \$9  
Nutella swirl, vanilla ice cream
- Apricot & Pistachio Panna Cotta** \$9  
Apricot compote, toasted & crumbled pistachio
- Cannoli - 3pcs** \$9  
Ricotta, mascarpone, citrus zest
- Pecan Caramel Cheesecake** \$9  
Graham cracker crust, candied pecan

## WINE AND CHOCOLATE \$45

Four Estate Wines—Riesling, Chardonnay, Rosé, and Pinot Noir paired with four handcrafted chocolates infused with the essence of its wine.

## TWO LEAVES & A BUD TEAS

- Aline Berry** \$5
- Organic Chamomile** \$5
- Organic Assam** \$5
- Earl Gray** \$5
- Organic Mounthin High Chai** \$5
- Organic Tamayokucha Green Tea** \$5

## COFFEES

- Espresso** \$3
- Double Espresso** \$3.50
- Espresso Macchiato** \$3.75
- Americano** \$4
- Latte** \$5.25
- Cappuccino** \$5.25
- Nutellaccino** \$6.50
- Estate Iced Coffee** \$5.25
- Iced Coconut Mocha** \$5.50
- Chai Latte** \$5
- Winter Feature Coffee**
- Amaretto Cappuccino** \$15  
1oz amaretto, whipped cream
- Red Wine Hot Chocolate** \$15  
Hot chocolate, 1.5 oz red wine, whipped cream