



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	



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