



DESSERT MENU

DESSERTS

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|---|-------------|
| Nutella Affogato | \$9 |
| Nutella swirl, vanilla ice cream | |
| Tiramisu Panna Cotta | \$10 |
| Vanilla cream, Coffee layer, crushed lady fingers, cocoa powder | |
| Stewed Apple Cinnamon Cheesecake | \$11 |
| Graham cracker and cinnamon crust, stewed apple | |
| Dark Chocolate Pistachio Entrement | \$11 |
| Molden salt, pistachio crumb | |

[Ask about our seasonal dessert features](#)

WINE & CHOCOLATE **\$49**

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

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

COFFEES

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|---------------------------|---------------|
| Espresso | \$3 |
| Double Espresso | \$3.50 |
| Espresso Macchiato | \$3.75 |
| Americano | \$4 |
| Latte | \$5.25 |
| Cappuccino | \$5.25 |
| Nutellacino | \$6.50 |
| Estate Iced Coffee | \$5.25 |
| Iced Coconut Mocha | \$5.50 |
| Chai Latte | \$5.00 |