

DESSERT

Made from scratch every day in our kitchen

BANANA CREAM PIE	10
layers of vanilla bean pastry cream, chocolate, bananas and fresh whipped cream	
DEVIL'S FOOD CAKE	10
three layers with rich ganache made from cordillera chocolate, garnished with amarena cherries and whipped cream	
HOMEMADE ICE CREAM	8
your choice of 3 daily flavors, served with shortbread cookies	
SEASONAL DESSERT	10
ask your server for details!	

ORGANIC COFFEE

Passport Coffee are roasted drip coffee, certified organic and fair trade, also available in decaf

Mr. Espresso oak wood roasted coffee, certified organic and fair trade, available in decaf

Espresso	3
Cappuccino	4
Café Latte	4
Coffee	3

ORGANIC TEA

China Mist

Earl Grey	4
Whole Leaf Black	4
Tropical Green Leaf	4
Orange Jasmine , herbal	4
Chamomile Citrus , herbal	4
Mint , herbal	4

FRESH LEMONADE 4

housemade, squeezed daily, lightly sweetened

BOTTLED WATER 5

Evian, still
Badoit, sparkling

AFTER DINNER DRINKS

Bonterra , Muscat Mendocino	7
Montevina , Zinfandel Port Wine	7
Sandeman 10 , Tawny Port	9
Dolce , Late Harvest Dessert Wine, Napa	20
Honig , Late Harvest Sauvignon Blanc, Rutherford	14
Rothman & Winter , Orchard Apricot Liqueur	7
Eos , Late Harvest Moscato Tears of Dew	7
Osocalis , Alambic Brandy, Soquel	8
Rothman & Winter , Orchard Pear Liqueur	7
Meyer Family , Port 8 Year Zinfandel	12

