

## SPECIALTY COFFEE

Cabot Trail Maple Latte (1oz)	12
<i>cabot trail maple cream liqueur, espresso, steamed milk</i>	
DQM Hot Shot Macchiato (0.75oz)	12
<i>galliano, jd shore rum cream, espresso, foam</i>	
Bluenose Lullaby (1oz)	12
<i>ironworks bluenose rum, orgeat syrup, drip coffee, whipped cream, cherry</i>	

## COFFEE & TEA

Coffee	
Espresso	4.50
Americano	4.50
Macchiato	5
Green Tea Matcha Latte	6.50
Chai Latte	6.50
Cappuccino	6
Latte	6
+1.25 for milk alternatives	

Tea	
Floral Jasmine	4.50
Organic Long Life Green	4.50
Organic English Breakfast	4.50
Imperial Earl Grey	4.50
Organic Chamomile Blossoms	4.50
Organic Peppermint	4.50
Golden Chai	6.50

## SWEETS

Chilled Chocolate Fondant	16
<i>sea buckthorn, caramel, hazelnut</i>	
Honey Custard	13
<i>summer fruit, vanilla bean</i>	
Pecan Butter Tart Sundae <sup>vegetarian</sup>	16
<i>pecan butter tart ice cream, butter tart jam, hot fudge, amarena cherries</i>	
Cheese & Chocolate <sup>vegetarian</sup>	29
<i>dulse &amp; dark chocolate truffle, fennel pollen &amp; white chocolate bark, artisanal cheeses, house preserves &amp; pickles</i>	
Selection of Ice Creams & Sorbets <sup>vegetarian</sup>	8

*Please ask your server for dessert wine pairings.*

## AFTER-DINNER DRINKS

Dessert Wine	2oz
<i>Famille Sichel, Sauternes</i>	
Port	2oz
<i>Quinta do Noval, Unfiltered, Late Bottled Vintage</i>	
<i>Taylor Fladgate 10 Year Old</i>	
<i>Taylor Fladgate 20 Year Old</i>	
<i>Penfolds Grandfather</i>	