

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	
<i>Espresso</i>	4.50
<i>Americano</i>	4.50
<i>Macchiato</i>	5
<i>Green Tea Matcha Latte</i>	6.50
<i>Chai Latte</i>	6.50
<i>Cappuccino</i>	6
<i>Latte</i>	6
+1.25 for milk alternatives	
Tea	
<i>Floral Jasmine</i>	4.50
<i>Organic Long Life Green</i>	4.50
<i>Organic English Breakfast</i>	4.50
<i>Imperial Earl Grey</i>	4.50
<i>Organic Chamomile Blossoms</i>	4.50
<i>Organic Peppermint</i>	4.50
<i>Golden Chai</i>	6.50

SWEETS

Chocolate Tart	16
<i>oat & rye financier, chocolate cream, sea buckthorn, salted caramel whip</i>	
Blueberry Mousse	13
<i>lemon basil mascarpone, brown butter</i>	
Banana Split	15
<i>banana ice cream, toffee sauce, molasses cake, candied pecans</i>	
Cheese & Chocolate	29
<i>dulse & dark chocolate truffle, fennel pollen & white chocolate bark, artisinal cheeses & house preserves</i>	
Ice Creams & Sorbets	3 per scoop
<i>rotating flavours</i>	

Please ask your server for dessert wine pairings.

AFTER - DINNER DRINKS

Dessert Wine	2oz
<i>Famille Sichel, Sauternes</i>	16
Port	2oz
<i>Quinta do Noval, Unfiltered, Late Bottled Vintage</i>	12
<i>Taylor Fladgate 10 Year Old</i>	14
<i>Taylor Fladgate 20 Year Old</i>	18
<i>Penfolds Grandfather</i>	28

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.