

## DESSERT

<b>Rhubarb Cobbler</b> <i>Sweet Biscuit, Whipped Cream</i>	10
<b>The O.G. Soft-Serve Sundae</b> <i>Chocolate Sauce, Sprinkles</i>	8
<b>Cadillac Soft-Serve Sundae for Two</b> <i>Strawberries, Shortbread</i>	11
<b>Dark Chocolate Truffles</b> <i>Two Each: Amaretto-Peanut &amp; Roasted Strawberry</i>	7
<b>Root Beer Float</b> <i>Vanilla Soft-Serve, Flaky Salt</i>	8
<b>Affogato</b> <i>Vanilla Soft-Serve, Espresso</i>	8

## COFFEE

<b>Espresso, Counter Culture</b>	4
Americano	4
Macchiato	4.5
Cortado	4.5
Cappucino	5.5
Latte	6.5

## DESSERT WINE

<b>Vin Jaune</b> <i>2014 Domaine Rolet, Jura, FR</i>	18
<b>Amontillado Sherry</b> <i>NV Valdespino, Jerez, Spain</i>	7
<b>Sauternes</b> <i>2020 Château Gravas, Bordeaux, FR</i>	12
<b>Vin Santo</b> <i>2015 Fattoria La Violla, 'Occhio di Pernice,' Tuscany, IT</i>	14
<b>White Port</b> <i>2008 Kopke, Portugal</i>	24
<b>Verdelho Madeira</b> <i>NV Vinhos Barbeito, 'Savannah,' Portugal</i>	13
<b>Tawny Port, 20yr</b> <i>NV Kopke, Portugal</i>	15
<b>Tawny Port</b> <i>1979 Kopke, Portugal</i>	28
<b>Bitter Vermouth</b> <i>2018 Naturale, Sicily</i>	9

## DON'T FORGET

<b>Underberg</b>	4
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