



SWEET STUFF

DARK CHOCOLATE-SALTED CARAMEL BROWNIE Malted Milk Ice Cream, Vanilla Crème Anglaise	8
WARM ALMOND BROWN BUTTER CAKE Vanilla Custard, Poached Apples, Mascarpone Cream	8
LEMON TART Rosemary-Blood Orange Sorbet, Lemon Curd, Whipped Cream	7
CRÈME FRAÎCHE PANNA COTTA Winter Citrus Segments, White Chocolate Crumbles	7
2 SCOOPS FROM THE TAVERN CREAMERY Ice Creams: Salted Caramel, Cream-sicle, Malted Milk, Mint-Chocolate Chip, Pomegranate Sorbet: Blood Orange Rosemary	5

COFFEE

From Cole Coffee, Oakland

REGULAR OR DECAF: 2.50 ESPRESSO: 3 CAPPUCINO: 4 LATTE: 4.50

TEA

From Highwire Tea Company, Oakland

TODAY'S OFFERINGS: 4/EA.

ENGLISH BREAKFAST BOURBON VANILLA DRAGONWELL ROOIBOS-CAPETOWN ORGANIC SPEARMINT

POTENT POTABLES

SWEET

Pacherenc du Vic Bilh (100% Petit-Manseng), Domaine Berthoumieu, Southwest France, 2007	10
Vin Santo del Chianti Classico, Fattoria Vignavecchia, Toscana, 2003	13
Late Harvest White Riesling, Navarro Vineyards, "Cluster Select", Anderson Valley, 2006	14

FORTIFIED

Reserve Porto, W. & J. Graham's, "Six Grapes"	9
Late Bottled Vintage Porto, Smith Woodhouse, 2000	11
Tawny Porto, Taylor Fladgate, 10 year	9
Tawny Porto, W. & J. Graham's, 20 year	13
Malmsey Madeira, Blandy's, 5 year	9
Fino Sherry, Gonzales Byass, "Tio Pepe"	7
Oloroso Sherry, Gonzales Byass, "Alfonso"	7

DISTILLED

Vieil Armagnac, Clés des Ducs, VSOP	11
Bas Armagnac, Marie Duffau, "Napoléon"	12
Cognac Hennessy & Co., VS	10
Cognac J. Normandin-Mercier, "Fine Champagne Prestige"	15
Cognac Tesseron, "Lot No. 90", XO Selection	18
Calvados Pays d'Auge, Roger Groult, "Réserve"	12
Apple Brandy, Germain-Robin, Mendocino	13
Eau-de-Vie Poire Williams, G. E. Massenez, Alsace	11
Eau-de-Vie Framboise Sauvage, G. E. Massenez, Alsace	11
Grappa di Barolo, Luigi Baudana, Piemonte	12
Grappa di Brunello, Riccardo Talenti, Montalcino	14

DIGESTIF

Fernet Branca	8
Averna Amaro Siliciano	8
Chartreuse Green Liqueur	10
Absinthe from Saint George Spirits	15