

## *desserts*

<b>ESPRESSO CRÈME BRÛLÉE</b>	14
coco nibs, biscotti	
<b>SORBET</b>	14
seasonal fruit sorbet, peach, oat crumble, berry powder	
<b>SUMAC STRAWBERRY SHORTCAKE</b>	15
berry mousse, sponge cake, macerated strawberries, mint	
<b>BAKLAVA</b>	15
phyllo pastry, Innisfil Creek honey, pistachio	

## *coffee & tea*

<b>COFFEE</b>	3
<b>DECAF COFFEE</b>	3
<b>TEA</b>	3
<b>ESPRESSO</b>	3
<b>DOUBLE ESPRESSO</b>	5
<b>AMERICANO</b>	4
<b>LATTE</b>	4.75
<b>CAPPUCCINO</b>	4.75

Menu items may contain or have come in contact with food allergens. For any allergies or dietary restrictions, please speak with your server.

Menus and pricing are subject to change based on seasonal availability. Prices exclude tax, RA fees & gratuities.

## *specialty coffee & tea*

<b>BAILEYS   1.5 OZ</b>	12
Baileys, americano, whipped cream	
<b>IRISH   1.5 OZ</b>	12
Jameson Irish whiskey, americano, whipped cream	
<b>SPANISH   1.5 OZ</b>	12
St-Rémy brandy, Kahlua, americano, whipped cream	
<b>B-52   1.5 OZ</b>	12
Baileys, Kahlua, Grand Mariner, americano, whipped cream	
<b>MONTE CRISTO   1.5 OZ</b>	12
Kahlua, Grand Marnier, americano, whipped cream, orange zest	
<b>CAFE CORETTO   1.5 OZ</b>	12
Luxardo Sambuca, espresso, lemon twist	
<b>CARAJILLO   1.5 OZ</b>	14
Licor 43, espresso, served over ice	
<b>BLUEBERRY TEA   1.5 OZ</b>	14
Disaronno amaretto, Grand Marnier, english breakfast tea	

## *grappa*

<b>LO CHARDONNAY DI NONINO</b>	13
<b>IL MERLOT DI NONINO</b>	13
<b>BERTA GRAPPA DI BARBERA NIBIO</b>	14
<b>GAJA GRAPPA DE BAROLO</b>	16
<b>BERTA BRIC DE GRAPPA DI MOSCATO</b>	34

Menu items may contain or have come in contact with food allergens. For any allergies or dietary restrictions, please speak with your server.  
Menus and pricing are subject to change based on seasonal availability. Prices exclude tax, RA fees & gratuities.