



Dessert Menu

Buttermilk Panna Cotta 7.

Blood orange caramel

Bread Pudding 9.

Chocolate studded, salted caramel sauce, vanilla ice cream

Apple Crisp 8.

Oat crumble, Three Twins ice cream

Flourless Chocolate Cake 9.

Raspberry Purée, vanilla whipped cream

Digestif Wine & Beer

MOSCATO D'ASTI (HALF BOTTLE) 32.

Degiorgis, 'Sori del Re', Piedmont, Italy 2015

PASSITO DI MALVASIA 13.

Lantieri, Malvasia delle Lipari, Sicily, Italy 2010

BONAL 9.

Apéritif des Montagnes, Isère, France

RUBY PORT 7.

Fonseca, Bin No. 27, Portugal

TAWNY PORT 9.

Taylor Fladgate, 10yr, Tawny, Portugal

COLHEITA Port 14.

Niepoort, Colheita 2000

MADEIRA 12.

Rare Wine Company, 'Historic Series', Boston Bual NV

BEER

BARREL AGED PORTER (12OZ BTL) 22.

Harviestoun 'Ola Dubh', Alva, Scotland

Espresso Drinks & Tea

***all espresso drinks available as decaffeinated**

We proudly serve La Capra Coffee

Espresso 3.5 | Macchiato 4.
Cappuccino 4.5 | Caffè Latte 5

Red Blossom Loose Leaf Tea 4.
Formosa Oolong, Peppermint Rose, Chamomile,
Keemun Black

5% surcharge is added for San Francisco Employee Mandates

SAMPLE MENU
UPDATED 04/09/2019