

Desserts

Crème Brûlée ^{GF/V} vanilla custard, caramelized shell 12

Chocolate Cheesecake Oreo crust, chocolate ganache, raspberry sauce 13

WA Apple Cake à la Mode butterscotch sauce, Olympic Mountain Madagascar vanilla bean ice cream 12

Affogato ^{GF} Caffè Vita Espresso, Olympic Mountain Creamery Madagascar vanilla ice cream, gluten free sugar cookie 11

Sorbet ^{GF} or **Ice Cream** two scoops of Olympic Mountain Creamery flavor of the day with gluten free cookie 10

Cookies two of our pastry Chef's indulgence of the day 8

After Dinner Cocktails

House-Made Hot Buttered Rum Gosling's Black Seal rum, cinnamon, clove, butter, brown sugar, nutmeg, whipped cream 15

Sweater Weather Gosling's Black Seal rum, Amaro Montenegro, St. Elizabeth's Allspice Dram, lemon, chai-tea simple, served hot 15

Spressi-Tini Tito's vodka, Mr. Black coffee liqueur, Borghetti espresso liqueur, Licor 43 Spanish liqueur, Caffé Vita cold brew, demerara, up 16

Burnt Ray Amaretto, Kahlua, crème de cocoa, coffee, whipped cream 14

La Bonita El Jimador reposado tequila, St. George spiced pear liqueur, Benedictine, served warm 15

Caffé Vita Coffee regular or decaf 5.5 **Espresso** 6 **Latte or Cappuccino** 7

Dessert Wine ^{3oz}

Taylor Fladgate 10yr Tawny Port 9

Taylor Fladgate 20yr Tawny Port 16

Taylor Fladgate 30yr Tawny Port 26

Taylor Fladgate 40yr Tawny Port 50

Château Haut-Mayne Sauternes, FRA 2022 20

Alvear Solera Pedro Ximénez Sherry 1927 22

Almas Das Calçadas 5yr "Rainwater" Madeira 8

Royal Tokaji 'Aszú' 5 puttonyos, HUN 2017 24

Items marked with GF are gluten friendly