



DESSERT

- Salted Chocolate Pot de Creme. chantilly cream. gf | 11
- Cardamom Challah Bread Pudding. caramel apple compote. whiskey anglaise. | 11
- Cast Iron German Chocolate Cake. pecan caramel. vanilla ice cream. | 12
- Coconut Tapioca Pudding. roasted pineapple. toasted coconut. gf/v+ | 10
- Lemon Lavender Posset. berry compote. chantilly. gf/v | 10
- Liqueur a la Mode. [21+] vanilla bean ice cream. choice of liqueur. gf.
 - adrift distillers cranberry liqueur | 15
 - combiere de peche de vigne | 15
 - combiere creme de cassis | 15
 - meletti fernet | 15
 - orphan girl bourbon creme | 11
- PNW Cheese Plate. fruit compote. currant walnut bread. | 25

COCKTAILS

- Pick Me Up** | house infused vanilla vodka. adrift blend coffee. simple. adrift distillers coffee liqueur. served cold. | 12
- Americano** | campari. sweet vermouth. soda. orange twist. iced. | 13
- Evening Joe** | adrift coffee liqueur. simple. chocolate bitters. whipped cream. nutmeg. iced. | 14
- Orphan Girl + Coffee** | local bourbon cream. adrift blend coffee. | 12

DESSERT WINES

- Quinta de la rosa.** ruby port. | 10
- Quinta de la rosa.** tawny port. | 22
- Porto Meneres.** 10 year tawny port. | 12

COGNAC

- Stonebarn Brandyworks.** pear brandy. | 22
- Remy Martin.** v.s.o.p. | 22
- Dudognon.** 10 year reserve. | 19

SCOTCH

- Glencadam.** origin 1825 highland. | 22
- Laphroig.** 10 yr islay single malt. | 28
- Talisker.** 10 yr highlands single malt. | 27

Gluten free = gf | Vegetarian = v | Vegan = v+ Executive Chef Jake Martin | Chef Jason Adolf

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dine-in parties of six or more will be charged an automatic gratuity of 20%.