

Tea Service

Tea Forte

English Breakfast Earl Grey
Green Tea Chamomile
5

Coffee

Decaffeinated Upon Request
Whole Milk, Fat Free, Soy, Almond

Arbuckle's French Roast

Hacienda del Sol "Signature Blend"
4

Illy Espresso

4

Double Illy Espresso

5

Espresso Martini

Van Gogh Double Espresso Vodka
Ciroc Vanilla Vodka, Illy Espresso
Godiva White Chocolate Liqueur
14

Macchiato

4

Cappuccino

5

Double Cappuccino

6

Latte

5

Caramel Latte

Caramel Syrup
6

Double Latte

6

Café Mocha

Espresso, Steamed Milk, Chocolate
5

Sticky Wine

Yalumba Reserve

Museum Muscat NV, Australia
12

Far Niente "Dolce"

Semillion and Sauvignon Blanc 2010, Napa
27

Torbreck

"The Bothie" Barossa Valley, Australia 2011
9

Tobin James "Liquid Love"

Late Harvest Zinfandel, 2011
Paso Robles, California
14

Emilio Lustau Sherry

East India Solera

Aged 12 years 80% Oloroso, 20% Pedro Ximenez
14

Sandeman "Royal Ambrosante"

Sherry Aged 20 Years, Pedro Ximenez
13

Liqueurs

Luxardo Lemoncello

10

Pallini White Peachello

10

Caravella Orangecello

10

Drambuie 15 Year

15 Year Old Speyside Malt Whiskies
16

Galliano Ristretto

Caffe Espresso Liqueur
12

Coole Swan

Irish Cream, Ireland
12

Pear Brandy

St. George Spirits

13

Belle de Brillet

Poire William au Cognac
15

Dessert

Nana's Apple Pie

House-made Churros, Sautéed Apples
Apple Sorbet, Apple Whiskey Gelée
Vanilla Bean Pastry Cream, Apple Chip
11

Carrots Three Ways

Carrot Cake with Cream Cheese Frosting
Carrot Sorbet, Candied Carrot Strips
Butter Pecan Cream, Almond Crumble
12

HDS Hot Cocoa

Southwest Spiced Hot Cocoa
House-made Mesquite Marshmallows
6

Add Arizona Whiskey Del Bac: + \$14

Chocolate & Zin

Flourless Chocolate Cake, Raspberry Zinfandel Sorbet
Raspberry Fluid Gel Croquants, Raspberry Coins
Vanilla Meringue Kisses
11

Winter Citrus Tart

Local Citrus, Sweet Tart Shell, Raspberry Gel
Toasted Marshmallow Fluff, Fresh Fruit, Micro-flowers
12

Artisanal Cheese Plate

Spanish Manchego, Danish Blue & St. Andre
Seasonal House-made Jam, Marcona Almonds
Marinated Olives, Fresh Fruit, Grilled Focaccia
18

Crème Brûlée

Vanilla Bean or Chef's Choice
10

House-made

Ice Cream & Sorbet

Almond Crumble, Vanilla Meringue Kisses
Two Scoops, Changes Daily
10

Executive Pastry Chef: Kara Hranicka

Tobacco Menu Available Upon Request

Cognac & Brandy

Hennessy VS

13

Hennessy VSOP "Privelege"

16

Hennessy XO

40

Hine XO "Antique"

Fine Champagne
35

Pierre Ferrand 1840

1er Cru, Grande Champagne
16

Pierre Ferrand Cigare

Grande Champagne
18

D'Ussé VSOP

15

Remy Martin VSOP

16

Martell VSOP "Medallion"

16

Emilio Lustau Brandy de Jerez

Solera Gran Reserva, Amontillado Cask
19

Calvados

Busnel

Pays d'Auge, Vielle Reserve, VSOP
13

Domaine Dupont

Pays d'Auge, Hors D'Age, 10 Year
21

Château du Breuil

Pays d'Auge, 15 Year Old
24

Laird's 12 Year Apple Brandy

Bottle: 1138, Batch 19, New Jersey
15

Eaux De Vie "Rori"

Green Apple Brandy
Elgin Distillery, Elgin, Arizona
12

Armagnac

Clés des Ducs

Viel VSOP
10

Dartigalongue

Hors D'Age, Bas Armagnac
24

Baron de Lustrac 1982

Folle Blanche, Bas-Armagnac
30

Sempé 1992

25

Port & Madeira

The Rare Wine Company

Madeira Special Reserve
New York Malmsey
16

Graham Six Grape

Special Reserve Old Vines
17

Whiskers Blake

Tawny Style, Australia
9

100 Years of Port

Four 1 ounce pours of Tawny:
10 Year, 20 Year, 30 Year, 40 Year
45

Graham's

Ten Year Tawny
15

Graham's

Twenty Year Tawny
22

Graham's

Thirty Year Tawny
29

Dow's

Forty Year Tawny
38