

## desserts

### Poached pear

Coconut Caramel fudge glaze. Peanut brittle. \$6

### Southern pecan pie

Nutella sauce. Hazelnut gelato. \$9

### Chocolate brownie buttons

Vanilla milk. \$7

### Apple brioche bread pudding

Cinnamon spices custard. \$7

### Chocolate sticky toffee pudding

Maple butterscotch. Pistachio gelato. \$8

### Gelato + Sorbet

>>Gelato: Vanilla, Hazelnut praline, Pistachio, Caramel sea salt

>>Sorbets: Strawberry, Cocoa, Raspberry granitè

\$2 per scoop

## boozy coffee

### French Coffee

Grand Marnier liqueur. Fielding's organic coffee.  
Crème Chantilly. \$10

### Irish Gaelic coffee

Jameson Irish Whiskey. Bailey's Irish Cream. Whipped  
cream. Fielding's organic coffee. Crème de Menthe  
drizzle. \$10

### Spanish coffee

Fielding's organic coffee. Kahlua. Amaretto.  
Whipped cream. Cinnamon. \$10

### Snow cap

Stolichnaya Vanil Vodka. Frangelico. Fielding's  
cold brew nitro coffee. \$12

## coffee + tea

**Free trade organic French press coffee** \$7.5

**Nitro cold brew, organic coffee** \$5

**Cappuccino** \$4.5

**Latte** \$4.5

**Espresso** \$3.5

**Americano** \$3.5

**'Two leaves and a bud' organic tea selection**

Our organic free trade beans are hand selected by  
Chris George and small-batch roasted to our  
precise specifications.

> Ask for our Private Label coffee and espresso  
available for purchase.

LOCALLY.  
FIELDING'S  
OWNED.

local

KITCHEN + BAR

## digestifs

**COGNAC** 0.5 oz pour | 1 oz pour

Remy Martin Louis XIII: France \$75 | \$150

Remy Martin XO: France \$17 | \$29

Remy Martin 1738: France \$7 | \$13

Hennessy Paradis Imperial: France \$64 | \$124

Hennessy XO: France \$22 | \$42

Hennessy VSOP: France \$7 | \$13

Martell L'OR: France \$60 | \$116

Martell Cordon Bleu: France \$19 | \$38

Martell VSOP: France \$5 | \$8



LOUIS XIII

*Remy Martin*  
GRANDE CHAMPAGNE COGNAC

### One century in a bottle

Each decanter takes four generations of cellar masters over one hundred years to craft.

A fireworks of aromas. floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour.

ONE HALF ounce	\$ 75
ONE ounce	\$ 150
TWO ounces	\$ 300

**DESSERT WINES** 2 oz pour

Niege Apple Premier Ice wine: Canada \$11

Muscat Beaumes de Venise: France \$13

Quinta de la Rosa Ruby Port: Portugal \$6

Taylor Fladgate 10yr Tawny Port: Portugal \$8

La Ferreira 20yr Tawny Port: Portugal \$14

Sierra Foothills 2010 Zinfandel Port: Napa \$6

Lustau Sherry Pedro Ximenez: Spain \$10

**INDULGENCE** 0.5 oz pour | 1 oz pour

Grand Marnier Quintessence: France \$29 | \$58

Grand Marnier Cuvée 1880: France \$31 | \$59

Grand Marnier Cuvée du Centenaire: France \$19 | \$36

**CORDIALS** 1.5 oz pour

Amaretto Disaronno: Italy \$6

Bailey's: Ireland \$7

B&B: Normandy \$9

Benedictine: Normandy \$12

Chambord: France \$9

Cointreau: France \$8

Drambuie: Scotland \$10

Frangelico: Italy \$8

Godiva Chocolate: Belgium \$10

Godiva White: Belgium \$10

Grand Marnier: France \$9

Kahlua: Mexico \$7

Pernod: France \$9

Ricard Absinthe: France \$10

Sambuca Molinari: Italy \$8