

baked hawaii, caramelized pineapple ice cream,
vanilla chiffon 11.44

milk chocolate layer cake, oolong-pomegranates,
smoked almonds, whipped cream 11.44

pink lady apple galette, toasted coconut pastry cream,
apple butterscotch, kaffir lime frozen yogurt 11.44

warm gingerbread mochi cake, creme fraiche,
candied mandarinquats, puffed brown rice crisp 11.44

ume-shu (plum sake), ishikawa, kagatsuru 13

trebbiano, "angelicus," marche bianco, 2004, la montata 14

tinta negra, "colheita," madeira, 1999, broadbent 14

mourvèdre "monastrell," dulce, jumilla, 2011, olivares 14

furmint, "6 puttonyos," tokaji aszú, 2007, királyudvar 110/500mL

ryokucha, green, kagoshima, japan 7

nishi sencha, green, kagoshima, japan 8

tiequanyin, rolled oolong, nantou, taiwan 7

english breakfast, black, yunnan, china 5

pu-erh, fermented black, yunnan, china 6

spearmint sage, herbal, pacific northwest 6

dandelion, herbal, international blend 6

espresso 3.50 macchiato 3.75

cappuccino 4.75 latte 5.00



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