

baked hawaii, caramelized pineapple ice cream,
vanilla chiffon 11.44

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

honey poundcake, stonefruit, mango-lime curd,
thai basil vanilla cream, candied corn nuts 11.44

toasted butter mochi cake, sesame-passionfruit,
white chocolate crunch, blueberries 11.44

“cold brew” cadenhead’s rum, coffee liqueur, cardamom bitters 13

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

