



Pastry Chef ~ Kari Zaft-Gutierrez

**dessert**

**caramel pudding**

candied pepitas with malton salt & whipped cream

10

**honey panna cotta**

with blood orange-cranberry marmalade & toasted almonds

10

**flourless chocolate cake**

bittersweet chocolate with champagne sabayon & chocolate sauce

10

**cheesecake**

graham cracker-cinnamon crust with warm caramel-apple topping

10

**affogato**

counter culture espresso with vanilla ice cream & pistachio-cranberry biscotti

8

**ice cream**

pumpkin

8

**sorbet**

kashiwase flavor finale pluot

6



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**Counter Culture Coffee**

fresh roasted, decaf available

16 ounce french press

6

32 ounce french press

10

espresso

4

americano

4

cappuccino

5

café latte

6

**Art of Tea ~ Los Angeles, CA**

loose leaf tea, 12 ounce pot

ancient forest black tea

6

hojicha roasted green tea

6

jasmine pearl green tea

6

mint

6

lemongrass ginger rooibos tea

6

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**after dinner cocktails \$12**

**hot toddy**  
cognac, lemon, honey

**rye flip**  
rye, cane sugar, whole egg

**irish coffee**  
irish whiskey, espresso, whipped cream

**after dinner cocktails \$12**

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cognac, lemon, honey

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rye, cane sugar, whole egg

**irish coffee**  
irish whiskey, espresso, whipped cream

**dessert wine & port**

Moscato, Colli Euganei, Veneto, Italy 2015	10
Sauternes, Chateau Doisy-Védrières, Bordeaux, France 2014	18
Ruby Port, Graham's, Douro Valley, Portugal, N.V.	11
Tawny Port, Graham's, Douro Valley, Portugal, N.V.	12

**sherry**

Alvear 'Pedro Ximenes de Anada'	13
Alvear 'Asuncion' Oloroso	16

**brandy**

Landy VS, Cognac	9
Hennessey VS, Cognac	11
Park VSOP, Cognac	13
Remy Martin '1738', Cognac	15
Dudognon 'Reserve', Cognac	16
Paul Giraud XO, Cognac	20
Dudognon 'Vielle Reserve', Cognac	26
Nonino Grappa di Moscato, Grappa	12

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**Counter Culture Coffee**

Fresh roasted, decaf available

16 ounce French press      6  
32 ounce French press      10  
Espresso      4  
Americano      4  
Cappuccino      5  
Café Latte      6

**Art of Tea ~ Los Angeles, CA**

Loose leaf tea, 12 ounce pot  
Ancient Forest black tea      6  
Hojicha roasted green tea      6  
Jasmine Pearl green tea      6  
Mint      6  
Lemongrass Ginger rooibos tea      6

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