

SEASONED Finishing Touches

'Sheep's Milk Ricotta Cheese Cake' ~ Sheep's Milk Ricotta/

White Balsamic Cherries/Honey/Cookie Crumb~ \$12

'Ancho Chocolate Brownie' ~ Dulche de Leche/Vanilla Ice

Cream/Candied Pecans ~ \$10

'Coconut Cake' ~ Lime Curd/Strawberry Sauce/Toasted

Coconut ~ \$9

'Butterscotch Pudding' ~ Brown Sugar Pudding/Fresh Whipped

Cream/Smoked Sea Salt/Lacy Walnut Cookie ~ \$8

'Hunny Pot' ~ House-made Vanilla Ice Cream/Rhubarb Jam/

Local Honey/'Honeycomb' Brittle ~ gf/\$10

SEASONED Ice Cream Tasting ~ Inquire with your server for our
in-house ice cream and sorbet flavors ~ gf/Tasting \$1 each/Lg. \$2

Irish Coffee ~ Whisky/Coffee/Whipped Cream/Nutmeg ~ gf/\$10

Coffee & Tea:

French Press ~ 12 oz./32 oz. \$4.50/\$13.50

Espresso \$3

Latte/Cappuccino \$4

Selection of Tea \$3

Black Tea: Russian Earl Grey Yunnan Jig, Cinnamon Apple,
Cloud Forest, Peach Black, English breakfast

Green Tea: Passionfruit Jasmine, , Dragon Well Buttery Green

Other Tea: Pu-Eerh Ginger, Citron Oolong, Tikwan Yin Oolong

Herbal Tea: Peach Melba, Peppermint, Cinnamon, Lemon Cloud,

Almond Rocker Rooibos, Turmeric Chai, ,

Caffeine Free Tea: Monks Blend Vanilla

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Spirits:

Fernet-Vallet	\$8
Rough Rider Straight Bourbon	\$12
Campari	\$15
Kübler Absinth	\$16
Tequila Ocho Plata	\$12
Tequila Ocho Añejo	\$16

Cognac/Brandy/Port/Sherry: 2oz.

Dona Antonia Reserva Tawny Porto	\$8
Dona Antonia 10 Year Tawny Porto	\$10
Kelt VSOP Cognac	\$20
Rémy Martin 1738	\$20
Po Di Poli Secca Grappa	\$20
Amontillado	\$15

Scotch & Whisky: 2oz.

Teeling Irish Whisky	\$12
Tullibardine Burgundy Finish	\$18
Talisker Storm Single Malt Scotch	\$18
Auchentoshan 12 Year	\$22
Glencadam 10 Year	\$20
Ardbec An OA	\$22
Kilkerran 12 Year	\$22
Glen Moray	\$18

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