

Dessert and After Dinner Beverage Selections

HOUSEMADE DESSERTS

S'MORES TART 11

Toasted Marshmallow, Chocolate Ganache, Graham Gelato

JONES FAMILY FARM CHEESECAKE 11

Jones Family Kuyahora Cows Milk Cheese
Walnut and Graham Crust, Black & Red Raspberries

RHUBARB CRISP 11

Oats, Graham, Spice, Vanilla Gelato

CHAMOMILE PANNA COTTA 10

Candied Lemon, Poppyseed Shortbread

THE AFFOGATO 9

Espresso & Housemade Vanilla Gelato, Lavender Shortbread

HOUSEMADE SORBET 6

HOUSEMADE VANILLA GELATO 7

NYS CHEESE BOARD 20

Local Farmstead Cheeses, House Pickles and Crackers, Dried Fruits

GLASS OF STOLTZFUS DAIRY

WHOLE MILK ~ ice cold 3.5

JOE'S DESSERT MARTINIS

Made only with our House Infused Coffee and Vanilla Vodkas.

ESPRESSO MARTINI 13

Espresso, Coffee Vodka, Kahlua, Crème de Cocoa

NEAR PERFECT WHITE RUSSIAN 13

Vanilla Vodka, Coffee Vodka, Frangelico, Cream

CAPPUCINO MARTINI 13

Espresso, Black Button Bourbon Cream,
Vanilla Vodka, Godiva White Chocolate

AFTER DINNER WINES & DIGESTIFS

PREJEAN LATE HARVEST VIGNOLES 6/20

New York, Seneca Lake

RED NEWT "FLOR STYLE" RIESLING 8/26

New York, Seneca Lake

CHATEAU D'ARLAY MACVIN DU JURA BLANC, NV Glass 7

France, Jura

CHATEAU D'ARLAY MACVIN DU JURA ROUGE, NV Glass 7

France, Jura

HENRIQUES & HENRIQUES 5 YEAR OLD FULL RICH MADERIA Glass 9

Portugal, Maderia

NIEPOORT RUBY PORT Glass 8

Portugal, Douro Valley

NIEPOORT 10 YEAR OLD TAWNY Glass 9

Portugal, Douro Valley

TORO ALBALA, SHERRY AMONTILADO VIEJISIMO Glass 9

Spain, Montilla-Moriles

LORENZO INGA, GAVI DE GAVI GRAPPA Glass 6

Italy, Piedmont

R.L. BULLER MUSCAT Glass 6

Australia, Victoria

DOLIN GENEPEY DES ALPES Glass 7

France, Savoy

VIETTI MOSCATO D'ASTI CASCINETTA 2014 Bottle 19

Italy, Piedmont

AMARO

CYNAR AMARO Glass 6

AVERNA AMARO Glass 6

NONINO AMARO Glass 8

BALSAM AMARO AMERICANO Glass 10

COFFEE ~ UTICA COFFEE ROASTING COMPANY

DRIP ~ Brazil Cerrado* 3.5

A delicate, nutty coffee with low acidity and exceptional chocolate notes.

ESPRESSO ~ Blend of Indonesian & African Beans* Single 3.5

A Blend of African and Indonesian coffees, Double 4.5
presenting a complex profile with hints of dark cherry,
brown sugar, citrus and cocoa with a floral, spiced aroma.

CAPPUCINO ~ Blend of Indonesian & African Beans* 5

Our house blend espresso with steamed milk.

THE TRUE IRISH COFFEE ~ The way it was meant to be.* 8.5

Coffee, raw sugar, Jameson, cream.

*Decaf available for substitution.

FRENCH PRESS ~ 17 oz. serves 2: 6.5 34 oz. serves 4: 11.5

Choose from the following fresh roasted coffees:

~ Ethiopia Yurghacheffe

Floral with hints of lemongrass; juicy acidity, an intensely complex coffee.

~ Costa Rica Tarrazu

Notes of chocolate, stone fruit, brown sugar; nutty with tingling acidity.

~ Sumatra Mandheling Triple Picked

Notes of cocoa and tobacco; oaky and earthy with very low acidity.

TEA ~ TEAVANA

HOT TEA ~ Choose from our delicious selection of tea bags. 3

LOOSE TEA SERVICE ~ serves 1-2: 7.5

~ Orange Spice ~ A blend of organic white tea, orange peel, and lemongrass balances complex citrus notes with luxurious spice.

~ Earl Grey Crème ~ Velvety black tea, marigold petals.

~ Moroccan Mint ~ Green tea and spearmint leaves.

~ Rooibos Chai ~ Caffeine-free Chai blends rich Rooibos and a sultry blend of cloves, nutmeg, cinnamon, allspice, ginger and cardamom.

*Please ask your server for a variety of other loose tea options.