

Hand Crafted Desserts

Jeremy's Famous Apple Cobbler

Oven Warmed, Served with Vanilla-Bean Ice Cream and Caramel Brandy Sauce. 9.95

Chef's Crème Brûlée of the Day

Chilled Custard, Caramelized Sugar. *G/F* 10.95

Chef's Cheesecake of the Day 10.95

Three House-Made Chocolate Puffs

Sandwiched with French Vanilla Bean Ice Cream, Drizzled with Espresso-Chocolate Sauce. 9.95

California Cheese Board

with a variety of cheeses, accompanied by Apples, Black Truffle Salumi, Pickled Cucumbers, Olives, and Fig Chutney *G/F* 18.95

Liquid Desserts

Tawny Port, by Gloria

Outstanding red fruit and wood aging. 2.5 oz 8

Huxelrebe, by Dr. Hinkle

Sweet white wine with aromas of rich tropical fruits and honeyed botrytis. 9

Sparkling Julian Apple Wine

Lightly sweet and deliciously apple! 11

Sweet Sparkling Torrontes

Rich, floral aromas with delightful bubbles. 7

Fresh Pressed Julian Apple Cider

Served over ice or hot with mulling spices. 4.95

Julian Apple Cider-Mulled Red Wine

Served warm with seasonal spices. 7.25

Hot Tea (Black, Green, Herbal) 3.95

Café Moto Fair Trade, Organic Coffee:

Served with Cream, Sugar and Sweetener.

Fresh Brewed Drip Coffee:

Caffeinated or Decaffeinated 3.95

French Press Coffee Service:

For One or Two: 5.50/8.50