

Hand Crafted Desserts

All desserts are made in-house with the finest ingredients available.

Apple Cobbler with Brandy-Caramel Sauce and Vanilla Ice Cream 11.00 (takes 15 minutes)

Crème Brûlée of the Day
Chilled custard, caramelized sugar 10.00

Cheesecake of the Day 10.00

Cream Cheese Carrot Cake G/F 12.00

Cheese Plate Three Cheeses, Apples, House Pickles, Olives, and Fig Chutney G/F 18.95

Liquid Desserts

● **Sparkling Apple Wine**, Volcan Mtn. (Julian, CA) 9/40
“Pomme D’ Amour” is lightly sweet and has crisp acidity.

Sparkling Brut, Veuve Du Vernay (France) ‘Split’ 7.00
This delightful wine is full of delicate apple and pear.

Prosecco, Bivio (Veneto, Italy) 7/30
Pear, clementine and white apple with soft acidity.

● **Flight of Julian Apples** 2.5oz pours 15.00
Apple Wine, Sparkling Apple Wine and Fresh Cider Mimosa.

Flight of Sparkling Wine 2.5oz pours 13.00
Sparkling Julian Apple Wine, Prosecco & French Brut.

● **Julian Local Apple Cider Mimosa** 8.50

● **The Julian Triple-Apple** 14.00
Julian Apple Wine, Sparkling Apple Wine and Cider.

Sauternes, La Fleur Renaissance (France) 2.5 oz 8.00
Sweet, still wine that is great with cheesecake!

● **Julian Gold**, Menghini (Julian, CA) 2.5 oz 6.00
Deliciously sweet dessert wine of Muscat Canelli.

Tawny Port, Gloria (Oporto, Portugal) 2.5 oz 5.00
Outstanding red fruit with a wood-aged finish.

Club Tawny Port, Penfolds (South Australia) 2.5 oz 10.00
89 Points- Very spicy, sporting caramel, cinnamon and tarry flavors, sweet and silky on the long finish.

Grandfather 20 Year ‘Rare Tawny’, Penfolds (South Australia) 1 oz 10.00 2.5 oz 20.00
97 Points! Solera aged extended wood maturation. Intense aromas of raisin, fruitcake, liquorice & walnuts.

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