

Hand Crafted Desserts

Apple Cobbler with Chef's Caramel Sauce
and Vanilla Ice Cream 11.00 (takes 15 minutes)

Chambord Crème Brûlée G/F 10.00

Cheesecake of the Day 10.00

Lemon Lavender Tart with Raspberry
Sorbet G/F 12.00

Chocolate Flourless Cake with Chocolate Ice
Cream G/F 10.00

Triple Layer Carrot Cake G/F 12.00

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

Two Scoops of Raspberry Sorbet G/F, VEG 7.50

Liquid Desserts

Prosecco, Bivio (*Veneto, Italy*) 8/35
Pear, clementine and white apple with soft acidity.

Sparkling Brut, Veuve Du Vernay (*France*) 9/37
This delightful wine is full of delicate apple and pear.

Huxelrebe, Dr. Hinkle (*Rheinhessen, Germany*) -/38
Lusciously sweet wine with honeyed tropical fruit.

Ice Wine, Gutzler (*Rheinhessen, Germany*) -/75
This Riesling Eiswein has a beautiful deep gold hue
with a notes of honey and ripe apricots.

• **Julian Local Apple Cider Mimosa** 8.50

• **Julian Gold**, Menghini. (*Julian, CA*) 7.50
Muscat from the beginning to the end. Lovely
sipping wine with notes of peaches and roses.
Sweet but not syrupy.

• **Pommier**, Volcan Mtn. (*Julian, CA*) 2.5 oz 5.50
Estate grown apples made into a sweet wine

Gran Vino Sanson, Barcelo (*Spain*) 2.5 oz 4.00
Spanish Dessert Wine; raisins and dried figs,
licorice, anise, and hints of citrus fruits.

Tawny Port, Gloria (*Oporto, Portugal*) 2.5 oz 5.50
Outstanding red fruit with delightful wood aging.

Sauternes, La Fleur Renaissance (*France*) 2.5 oz 7.00
Sweet, still wine that is great with cheesecake!

Club Tawny Port, Penfolds (*South Australia*) 2.5 oz 10.00
Spicy with caramel and cinnamon.

Grandfather 20 Year 'Rare Tawny', Penfolds
(*South Australia*) 1 oz 10.00 2.5 oz 18.00
97 Points! Solera aged extended wood maturation.
Aromas of raisin, licorice and roasted walnuts.

Hot Tea: Black, Green, Herbal 3.95

Café Moto Fair Trade, Organic Coffee:

Drip Coffee: Caffeinated or Decaffeinated 3.95
French Press Coffee: For One or Two: 5.50/8.50