

~Loose Leaf Teas~

Eros

Sweet Mandarin Orange and warm vanilla passionately embrace medium-bodied Ceylon tea leaves in this sensory delight. Smooth, sweet, and creamy. High Caffeine

Maple Delight

A truly authentic symbol of Canada, maple syrup adds a warm touch of pure, distinct flavor to our medium-bodied Ceylon black tea. High Caffeine

Darjeeling Oolong

An epicurean blend of Indian champagne Darjeeling, and a floral China Oolong, that yields a complex body and lingering orchid aroma. Grapey with a mellow, dry finish. Moderate Caffeine

Russian Earl Grey

The Earl Grey, blended in honor of the Russian tradition of taking teas with a slice of lemon, uses the rind of the spicy Bergamot orange. Spicy with citrus notes. Medium Caffeine

Organic Pear Tree Green

Estate China green tea, perfumed with the essence of freshly picked ripe pears. Crisp, sweet, and delicate with a light finish. Low Caffeine

Organic Tangerine Rooibos

Organic Rooibos from South Africa, infused with the sweet character of sunny citrus. Full-bodied with creamy vanilla finish. Rich in vitamins, minerals, and antioxidants. Naturally caffeine-free

Mountain Berry Whole Fruit Infusion

Saskatoon berries (native of Canada) and rich berries infuse to a deep red. A sip of Saskatoon Berry pie. Full and strong with a wine-like finish. Caffeine-free

Decaf English Breakfast

A traditional black tea without the caffeine. A state-of-the-art carbon dioxide method eliminates the caffeine without removing the taste. Full-bodied and clean. Caffeine-free

6.29

~After-Dinner Drinks~

Canadian Coffee 8.25

with Canadian Club Whisky

Ask your Server about our other selection of specialty coffee drinks.

~Desserts~

Neopolitan Cappuccino Cake	10.00
Cappuccino Mousse, Caramel-Pretzel, and Chocolate Cake	
<i>Taylor Fladgate LBV Port, Portugal</i>	11.00
Pistachio Cake	10.00
Pistachio Cream Cheese, “L8 Harvest” Melon Tartar, and Pickled Watermelon Rind	
<i>Adelsheim Pinot Noir Rosé, Willamette Valley</i>	10.00
Maple Crème Brûlée	8.00
<i>Canadian Coffee</i>	8.25
White Chocolate Cheesecake	10.00
Citrus Shortbread Cookie, Seasonal Berries, and Raspberry Air	
<i>Brassfield Pinot Noir, High Valley</i>	11.00
“No Sugar Added” Heirloom Apples	10.00
Mascarpone Panna Cotta, Poached Apples, and Apple Crisp	
<i>Firesteed Riesling, Oregon</i>	9.00
Strawberry Rhubarb Sorbet	8.00
with Black Pepper Pie Crust	
<i>Godiva Chocolate Liqueur</i>	8.50

~Artisanal Cheeses~

Beecher’s Flagship Reserve Truckle
Local Seattle milk, traditionally cloth-bound and open-air aged. Creates a sharp bite, quickly tempered by toasted nuts and caramelized butter. Paired with Pear Jam.

Smokey Oregon Blue

Award-winning raw-milk Blue Cheese. Aged at least 90 days in Roquefort-molded caves. Paired with Raisins on the Vine.

Woolwich Goat Brie

Woolwich Dairy from Ontario, Canada, produces this rennet-free soft-ripened specialty. Reminiscent of traditional farm-made, raw-milk Brie. Paired with Honeycomb.

Petit Agour

Semi-hard French sheep’s milk cheese, aged for 5 months. Sweet, spicy, firm in texture. Paired with Fig-Almond Cake.

~Dessert Wines~

	Gls.	Btl.
Peller Estates Cabernet Franc Icewine, Niagara Peninsula 🍁		135
Mission Hill Reserve Riesling Icewine, Okanagan Valley (375 mL) 🍁	17	69
Meeker FroZin Zinfandel, Sonoma County (375 mL)	12	39
Mission Hill Five Vineyards Riesling Icewine, Okanagan Valley (187 mL) 🍁		49
Château des Charmes Vidal Icewine, Niagara Peninsula (375 mL) 🍁	16	52
Inniskillin Vidal Icewine, Niagara Peninsula (375 mL) 🍁	26	85
Neige Apple (375 mL) 🍁	14	47