

DESSERT

\$7.50

warm molten chocolate cake
raspberry coulis, whipped cream
ala mode add \$2.50

ricotta & mascarpone cheesecake
blueberry compote

daily fruit cobbler
ala mode add \$2.50

Jo's fresh churro thumbs
cinnamon sugar, raspberry sauce, chocolate dip

just baked chocolate chip cookies
add a glass of milk \$2, ala mode \$2.50

Il Laboratorio del Gelato
3 scoops

affogato

Cognac / Armagnac / Calvados

Busnel VSOP, Calvados	\$10
Jean Fillioux Balzac VSOP, Cognac	\$10
A. de Fussygny Superior Fine Champagne, Cognac	\$12
Jean Fillioux Cep d'Or, Cognac	\$15
Chateau de Briat Hors d'age, Armagnac	\$12
Castarede 1970, Armagnac	\$35
Castarede 1972, Armagnac	\$25

Port / Desert Wine / Ice Wine

Taylor Fladgate Ruby	\$9
Taylor Fladgate 10yr Tawny	\$10
Cockburn's 20yr Tawny	\$15
Broadbent Madeira, Colheita 1996	\$15
Peter Lehmann, Botrytis Semillon, '08, Barossa Valley	\$11
Peller Estates, Cabernet Franc Ice Wine, '07, Ontario	\$20

EST. 2009

CORDIALS

Warm Cocktails

Hard Cocoa \$11
Macchu Pisco, house spiced Ecuadorian chocolate,
Fee Brothers Aztec chocolate bitters, orange

Jo's Hot Toddy \$11
Rye, ginger-lemongrass, cinnamon, star anise, orange

Cordials / Liqueurs / Digestives

Averna	\$8
Fernet Branca	\$8
Amaretto Lazzaroni	\$8
Frangelico	\$8
Sambuca Molinari	\$8
Kahlua	\$8
Coole Swan Irish Cream	\$8
Patron XO	\$9
B&B	\$9

Coffee / Tea

Coffee	\$2
Espresso	\$2.50 dbl \$4
Cappuccino	\$3.50
Latte	\$3.50
Macchiato	\$2.50 dbl \$4
Tea	\$3
Hot Ecuadorian Chocolate	\$4.50

We proudly serve Dallis Bros coffees and Harney & Sons teas

EST. 2009