DESSERTS

Mexican Chocolate Caramel  2
M. Chapoutier Banyuls (Grenache) France  12

Peanut Butter Bar  5
Peanut Butter Tahini Mousse, Dark Chocolate, Brown Sugar Meringue & Pomegranate
Graham’s ‘Quinta dos Malvedos’ (Touriga Nacional/Souzão) Portugal  14

Falooda  9
Condensed Coconut, Lychee, Mango, Vermicelli, Beet Juice, Basil Seeds & Pistachios
Château Gravas Sauternes (Semillon/Sauvignon Blanc) France  12

Italian “Coffee” & Doughnuts  10
White Chocolate Mousse, Espresso Ganache & Chocolate Pearls
Donnafugata ‘Ben Ryé’ Passito di Pantelleria (Zibibbo) Italy  12

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TAIWANESE SNOW ICE

$10 EA.

Vietnamese Coffee
Almond Biscotti, Cocoa Nibs & Sweetened Vanilla Cream

Coconut Cream
Chocolate Chunk, Coconut Jellies & Chocolate Syrup

Black Sesame
Mochi, Chocolate Pocky & Taro Sweetened Milk

*Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100% allergy-free zone. However, we will do our best to accommodate your specific dietary needs.
PORTS/STICKIES

Château Gravas Sauternes 12gl (Semillon/Sauvignon Blanc) France

Donnafugata ‘Ben Ryé’ Passito di Pantelleria 12gl (Zibbibo) Italy

Warre’s ‘Otima’ 20 Year Old Tawny Port 13gl (Tinta Roriz/Touriga Nacional) Portugal

Blandy’s 5 Year Aged Madeira 7gl (Bual) Portugal

Graham’s ‘Quinta dos Malvedos’ 14gl (Touriga Nacional/Souzão) Portugal

M. Chapoutier Banyuls 12gl (Grenache) France

Innocent Bystander Pink Moscato 12 (275ml) Australia

HOT DRINKS

Boulder Bhakti Chai 5
Hot or Cold

Coda Coffee 4
Rotating Blend (Regular & Decaf)

Coda Cappuccino/Latte 5
Rotating Blend (Regular & Decaf)

CHECK OUT OUR SISTERS!

A 2% kitchen surcharge will be added to each check and distributed solely to dishwashers and cooks to respond to growing wage disparity.