

desserts

WILD HUCKLEBERRY MOUSSE GF 15
orange sponge, lemon curd, spruce tip sorbet

BLUEBERRY GREEN TEA CHIFFON CAKE 14
blueberry jam, green tea gelée, meringue, fig leaf ganache

SEA BUCKTHORN BROWNIE VG 14
rye, dark chocolate crèmeux, sea buckthorn & orange sorbet

FEATURE DESSERT MP
ask your server for details

CHEESE & CRACKERS N 19
artisan cheese, fig preserves, hazelnut, seeded lavash

HOUSE MADE ICE CREAM OR SORBET 4 per scoop
daily selection

GF = GLUTEN FREE

VG = VEGAN

N = CONTAINS NUT

** ALL OF OUR DESSERTS ARE PRODUCED IN HOUSE AND THUS WE USE A WIDE VARIETY OF STABILIZERS INCLUDING RAW ALCOHOL. PLEASE INQUIRE WITH YOUR SERVER AS TO DISHES THAT MAY CONTAIN TRACES OF SUCH.

thank you

sweet & fortified

SWEET

2 OZ

Stag's Hollow 2017 Shuttleworth Creek Vineyard, Icewine 20
VIDAL • British Columbia, Canada

Chateau Derezla 2019 Aszú, 5 Puttonyos 13
FURMINT / HÁRSLEVELŐ • Tokaji, Hungary

Maculan 2020 Torcolato, Breganze 15
VESPAIOLA • Veneto, Italy

Château Suduiraut 2013 Sauternes 21
SÉMILLON / SAUVIGNON BLANC • Bordeaux, France *

FORTIFIED

2 OZ

Stag's Hollow 2014 Hart, Port Style Wine, Okanagan Falls 11
MERLOT • British Columbia, Canada

Piètri Géraud 2015 Cuvée Méditerranée, Banyuls Traditionnel 10
GRENACHE + • Roussillon, France *

Taylor Fladgate 20 Year Old Tawny Port 16
TOURIGA NACIONAL / TOURIGA FRANCA + • Douro Valley, Portugal

Villa Oeiras 15 year Superior, Carcavelos 14
ARINTO / GALEGO DOURADO + • Lisbon, Portugal

* Wine poured using the Coravin wine preservation system

cocktails

2-3 OZ

HOT

SPIKED COFFEE 16

Sheringham coffee liqueur, whisky cream, SOV orange liqueur, Drumroaster Coffee

TCR TODDY 16

Stillhead sherry cask rye, local honey, lemon, cinnamon stick

COLD

FERNWOOD COCKTAIL 18

Canadian Rye Whisky, Rosso Vermouth, Oloroso Sherry, Fernet Branca, lemon oil

OLD GROWTH 18

House Blended Whisky, Nocino walnut liqueur, pine syrup, forest bitters,
coniferous smoke

ESPRESSO MARTINI 18

Drumroaster Espresso, Wayward Depth Charge vodka