

desserts

Poached pear

Coconut Caramel fudge glaze. Peanut brittle. \$6

Southern pecan pie

Nutella sauce. Hazelnut gelato. \$9

Chocolate brownie buttons

Vanilla milk. \$7

Apple brioche bread pudding

Cinnamon spices custard. \$7

Chocolate sticky toffee pudding

Maple butterscotch. Pistachio gelato. \$8

Gelato + Sorbet

>>Gelato: Vanilla, Hazelnut praline, Pistachio, Caramel sea salt

>>Sorbets: Strawberry, Cocoa, Raspberry granitè

\$2 per scoop

boozy coffee

French Coffee

Grand Marnier liqueur. Fielding's organic coffee.
Crème Chantilly. \$10

Irish Gaelic coffee

Jameson Irish Whiskey. Bailey's Irish Cream. Whipped
cream. Fielding's organic coffee. Crème de Menthe
drizzle. \$10

Spanish coffee

Fielding's organic coffee. Kahlua. Amaretto.
Whipped cream. Cinnamon. \$10

Snow cap

Stolichnaya Vanil Vodka. Frangelico. Fielding's
cold brew nitro coffee. \$12

coffee + tea

Free trade organic French press coffee \$7.5

Nitro cold brew, organic coffee \$5

Cappuccino \$4.5

Latte \$4.5

Espresso \$3.5

Americano \$3.5

'Two leaves and a bud' organic tea selection

Our organic free trade beans are hand selected by
Chris George and small-batch roasted to our
precise specifications.

> Ask for our Private Label coffee and espresso
available for purchase.

LOCALLY.
FIELDING'S
OWNED.

local

KITCHEN + BAR

digestifs

COGNAC 0.5 oz pour | 1 oz pour

Remy Martin Louis XIII: France \$75 | \$150

Remy Martin XO: France \$17 | \$29

Remy Martin 1738: France \$7 | \$13

Hennessy Paradis Imperial: France \$64 | \$124

Hennessy XO: France \$22 | \$42

Hennessy VSOP: France \$7 | \$13

Martell L'OR: France \$60 | \$116

Martell Cordon Bleu: France \$19 | \$38

Martell VSOP: France \$5 | \$8



LOUIS XIII

Remy Martin
GRANDE CHAMPAGNE COGNAC

One century in a bottle

Each decanter takes four generations of cellar masters over one hundred years to craft.

A fireworks of aromas. floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour.

ONE HALF ounce	\$ 75
ONE ounce	\$ 150
TWO ounces	\$ 300

DESSERT WINES 2 oz pour

Niege Apple Premier Ice wine: Canada \$11

Muscat Beaumes de Venise: France \$13

Quinta de la Rosa Ruby Port: Portugal \$6

Taylor Fladgate 10yr Tawny Port: Portugal \$8

La Ferreira 20yr Tawny Port: Portugal \$14

Sierra Foothills 2010 Zinfandel Port: Napa \$6

Lustau Sherry Pedro Ximenez: Spain \$10

INDULGENCE 0.5 oz pour | 1 oz pour

Grand Marnier Quintessence: France \$29 | \$58

Grand Marnier Cuvée 1880: France \$31 | \$59

Grand Marnier Cuvée du Centenaire: France \$19 | \$36

CORDIALS 1.5 oz pour

Amaretto Disaronno: Italy \$6

Bailey's: Ireland \$9

B&B: Normandy \$13

Benedictine: Normandy \$13

Chambord: France \$12

Cointreau: France \$11

Drambuie: Scotland \$13

Frangelico: Italy \$10

Godiva Chocolate: Belgium \$13

Godiva White: Belgium \$12

Grand Marnier: France \$12

Kahlua: Mexico \$9

Pernod: France \$12

Ricard Absinthe: France \$13

Sambuca Molinari: Italy \$10