

Dessert

SUMMER

2026

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

LIMONCELLO TIRAMISU 12

mascarpone cream, lemon curd, candied pistachios
& wild blueberry compote

BLACKBERRY CHOCOLATE BROWNIE GF/V 12

dark chocolate ganache, cocoa cornflakes, passionfruit coulis,
hibiscus blackberries & mint

BANANA CREAM PIE GF 12

cocoa nib tuille, smoked sea salt & black sesame whip

SALTED CHOCOLATE CHIP COOKIES 8

dark chocolate & sea salt



Tea & COFFEE. ETC.

CODA DRIP COFFEE (REGULAR OR DECAF) 5

ESPRESSO (REGULAR OR DECAF) 4

CAPPUCCINO/LATTE (REGULAR OR DECAF) 5/6

BHAKTI CHAI 6

TEATULIA ORGANIC TEAS 5

garden direct sustainable teas from colorado



AFTER DINNER LIBATIONS

Château Gravas, SAUTERNES, BORDEAUX, FRANCE 13

Quinta Infantado, RUBY PORT, DOURO, PORTUGAL 8

Quinta Infantado, TAWNY PORT, DOURO, PORTUGAL 11

ESPRESSO MARTINI vodka, espresso, averta, demerara 16

