# **S**WEETS

## BERRIES & GELATO

seasonal mixed berries soaked in sake, red wine, brandy, vanilla bean gelato

#### CHOCOLATE & GREEN TEA BEIGNETS

sugar coated deep-fried pastries; side of crème anglaise deep dish

9

#### YUZU CRÈME BRÛLÉE

egg custard topped with caramellized sugar, whipped cream and seasonal berries

9

#### Banana-nana-ná

banana muffin, fresh caramelized banana, banana gelato; caramel sauce

9

#### CAFÉ BROWNIE

fudge brownie, vanilla bean gelato, sea salt; caramel sauce

9

#### TRIO OF GELATO

choice of 3 flavors: valrhona chocolate, pistachio, vanilla bean, strawberry, banana, or green tea

9

#### SORBET DUO

a selection of seasonal sorbet served with fresh fruit

6

#### ~ From the Bar ~

#### EYE OPENER

patron, baileys cream, espresso, chocolate sauce

17



## COFFEE

McLaughlin Coffee, Emeryville, California

coffee	3.25
espresso	4.00
cappuccino	5.00
latte	5.00
mocha	5.00
add espresso shot	1.25
hot chocolate	4.00

# TRADITIONAL JAPANESE TEA POT \$4/pot

HOJICHA roasted bancha tea, robust flavor

SENCHA green tea with sweet notes

GENMAICHA brown rice, bancha; rich in flavor

## Organic Flavored Tea by Numi \$5/pot

GINGER LEMON DECAF lemon verbena, lemon-grass, ginger lemon

CHAMOMILE LEMON DECAF egyptian chamomile with australian lemon myrtle

MOROCCAN MINT DECAF north africa "nana mint", sweet spearmint flavor

TURMERIC AMBER SUN DECAF glorious blend of turmeric, rooibos, vanilla beans, hint of cinnamon, mellow apple notes with a sweet peppery zest

ENCHANTED WHITE ROSE LOW CAFFEINE delicate, white tea with rose buds

JASMINE GREEN MED CAFFEINE jasmine flowers, green tea leaves

GOLDEN CHAI HIGH CAFFEINE assam black tea, cinnamon, cardamom

AGED EARL GREY HIGH CAFFEINE assam black tea with real italian bergamot