

Single Malt Scotch Whisky

Balvenie Doublewood 17yr Speyside	38.
Glenmorangie 18yr Highland	25.
Glenmorangie 12yr Nectar D'Òr Highland, Sauternes Cask Aged	19.
Oban 14yr West Highland	21.
Macallan 15yr Speyside	28.
Lagavulin 16yr Islay	23.

American Whiskey

Angel's Envy Straight Bourbon, Kentucky	14.
Basil Hayden's 8yr Bourbon, Kentucky	13.
Blade + Bow Straight Bourbon, Kentucky	16.
Colonel E.H. Taylor Straight Rye, Frankfort-Kentucky	24.
Old Potrero Straight Rye, California	19.
Whistle Pig 10yr Straight Rye, Vermont	23.

Dessert Wines

Veuve Clicquot Ponsardin Demi Sec, Reims NV	15.
Cascinetta Vietti Moscato d'Asti 2016	9.
Château Guiraud , Sauternes 2005	20.
Clos Haut-Peyraguey Sauternes 2014	15.
Royal Tokaji , 5 Puttonyos, Hungary 2013	21.
Casa Alle Vacche , Vin Santo del Chianti 2012	15.
Virgona Passito , Malvasia delle Lipari NV	22.
Dolce Napa Valley 2011	25.
Inniskillin Vidal Ice Wine, Niagara Peninsula, Canada 2014	21.
M. Chapoutier Banyuls Rimage 2015	16.

Desserts

- Sticky Toffee Pudding** 12.
maple caramel, mascarpone, vanilla bean
Graham's 20 year Tawny Port – 15.
- Bourbon Chocolate Pecan Tart** 12.
chocolate ice cream, brown butter sucré, sea salt
Kopke Colheita 2004 - 11.
- Compressed Honeycrisp Apple Tatin** 12.
bitter salted caramel, cardamom arlette, vanilla ice cream
Château Guiraud, Sauternes 2005 - 20.
- Spiced Egg Nog Torte** 12.
roasted white chocolate, moscato poached cranberries, bizcochito
Inniskillin Vidal Ice Wine, Niagara Peninsula-Canada 2014– 21.
- Caña de Oveja Cheesecake** 12.
honey roasted persimmon, spanish membrillo, pumpernickel crisp
Graham's Quinta Dos Malvedos, Single Quinta Port 2004 – 16.
- Chocolate Bites** 12.
chef's selection of handmade chocolate confections
Smith Woodhouse Late Bottled Vintage 2003 – 11.
- Housemade Sorbet** 10.
seasonal fruit, tuile
- Artisan Cheese** 16.
Shelburne Farms Cheddar, Lake Champlain, VT, *raw cow's milk*
Chiriboga Blue, Käserei Obere Muhle, Germany, *pasteurized cow's milk*
Charloe, Canal Junction Farmstead Cheese, Defiance, OH, *raw cow's milk*

Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that "consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.

Port, Sherry, & Madeira

Graham's Quinta dos Malvedos Single Quinta Port 2004	16.
Graham's 20 yr Tawny Port	15.
Kopke 20 yr Tawny Port	16.
Kopke Colheita 2004	11.
Kopke Fine Ruby	8.
Taylor Fladgate 20 yr Tawny Port	14.
Smith Woodhouse 10 yr Tawny Port	12.
Smith Woodhouse Late Bottle Vintage 2003	11.
El Maestro Sierra 12 years old Amontillado, Jerez-Xérès Sherry	14.
El Maestro Sierra 15 years old Oloroso, Jerez-Xérès Sherry	11.
Blandy's 15 yr Malmsey, Madeira	18.
Cossart Gordon 15 yr Bual, Madeira	17.

Cognac & Cordials

Camus Elegance VSOP	16.
Delamain XO Grande Champagne	20.
Hennessy Paradis Impérial Cognac	345.
Hennessy Paradis Rare Cognac	150.
Martel Cordon Bleu	27.
Rémy Martin VSOP	15.
Rémy Martin Excellence XO	45.
Gran Marnier Cuvée Du Centenaire XO	23.

Armagnac & Calvados

Château de Ravignan Bas Armagnac 1985	38.
Lecompte Calvados 5 ans d'âge Pays d'Auge	19.

Grappa & Eau de Vie

Clear Creek Distillery Pear Brandy, OR	12.
Clear Creek Distillery Pinot Noir Grappa, OR	12.
Nonino Cru Monovitigno Picolit Grappa Friuli, Italy	75.
PO' di Poli Elegante Grappa Veneto, Italy	15.