

SALT&CHAR

DESSERTS

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Dark Chocolate Crème Brûlée
espresso cremeux, sablé cookie, double ice milk
\$10

Local Chèvre Cheesecake
burnt meringue, lime, huckleberry,
pistachio brittle
\$13

Warm Chocolate Tart
bourbon cherries, cinnamon ice cream
\$12

Marinated Raspberries in Champagne
elderflower essence, almond cookie
\$15

Cheesecake Lollipops For Two
raspberry whipped cream
\$16

APRÉS DINNER COCKTAILS

Freestyle
Stole Vanilla, lime, creme de cocoa
Charred sugar garnish
\$12

Dowhill
Zinfandel, blood orange, grand Marnier
Steamed
\$12

Slalom
Amaretto, orgeat, creme de cocoa, milk
steamed, amaretto cookie crumb garnish
\$12

KRU COFFEE

Espresso \$4
Macchiato \$4.50
Americano \$4
Cappuccino \$5
Café Latte \$5
Mocha \$6
Hot Chocolate \$6

SARATOGA TEA & HONEY

\$4.50

GREEN TEA

Genmaicha Matcha & Sensa
notes of grass with natural sweetness of rice
Long Jing Bay Ye
herbal, floral and hints of biscuits and nuts

OOLONG

Dong Ding Mr. Nen Yu
fragrance of berries and honey finish tropic fruits

BLACK TEA

Earl Grey
Italian bergamot highly aromatic citrus
Assam Halmari
Aroma typical to tobacco, malt, and fruit

HERBAL

Crimson Berries
currant, cranberries, hibiscus, elderberries
Chamomile
earthy with hints of apple and flowers

Lemon Verbena
pure, fruity lemon note

Peppermint
bright, lively and refreshing, complex flavors

SCENTED

Salt & Char Blend
hints of orange, lemongrass, ginger and rose
La Provençale
mint, rosemary, lemon balm and lavender