

Taste

on Melrose



INDULGE

 **PUMPKIN PANNA COTTA** | 9.00 ^{GF}

spiced pepitas, chantilly cream,
brown butter caramel

**CHOCOLATE BRIOCHE
BREAD PUDDING** | 8.50

crème anglaise, vanilla bean gelato

 **WARM PEAR ALMOND GALETTE** | 9.50

poached pears, almond cream,
flaky pastry, vanilla anglaise, brown sugar gelato

 **CHOCOLATE CREME POT** | 10.50 ^{GF}

valrhona chocolate custard, ojai olive oil,
smoked sea salt, mascarpone whipped cream,
double chocolate french macaron

 **GINGER CHEESECAKE** | 9.50

brandy vanilla cranberry sauce,
roasted cinnamon apples, ginger sablee

AFFOGATO | 6 ^{GF}

lavazza café espresso, vanilla bean gelato

DESSERTS ARE MADE DAILY
BY PASTRY CHEF KATIE SHYNE

*outside desserts are subject to
\$3 per person

 new fall items!

^{GF} gluten free

NIGHT CAP

EFFEN WAKE-UP CALL | 14

effen 80 vodka, kahlua, espresso,
walnut bitters, lemon oil spritz

MISS ROBINSON'S MARTINI | 12

vodka, frangelico, disaronno amaretto,
kahlua, bailey's irish cream, milk

COFFEE WITH... | 11

choice of bailey's irish cream, kahlua,
irish whiskey, frangelico, godiva chocolate liqueur

SANDEMAN RUBY PORTO | 11

DOW'S 10 yr TAWNY PORTO | 12

COFFEE/TEA

COFFEE | 2.75

ESPRESSO | 3

DOUBLE ESPRESSO | 4

CAPPUCCINO | 3.50

LATTE | 3.50

MOCHA LATTE | 4

VANILLA LATTE | 4

we proudly serve lavazza cafe
soy or almond milk | .75

MIGHTY LEAF HOT TEA | 3.25

tropical green tea, organic earl grey,
chamomile citrus, english breakfast,
ginger twist, organic mint melange