

DESSERTS 9.00

Pastry Chef Alicia Montalvo

Maker's Mark Bourbon~Root Beer Float, *vanilla ice cream, thomas kemper root beer granita*

Chocolate Budino, *espresso ice cream, salted caramel sauce, pralines*

Blue~Black Berry Crisp, *house~made lemon curd gelato, coconut crumble*

Dulce de Leche Pot de Crème, *passionfruit caramel, bruléed grapefruit*

Peach Upside Down Cake, *tahitian vanilla gelato, bourbon~white pepper gastrique*

Hazelnut Profiteroles, *hazelnut ice cream, dark chocolate sauce, strawberry compote*

Duo of House~Made Organic Sorbets, *semolina shortbread cookie*

ARTISAN CHEESE

Fog Lights, *California, goat's milk, honeyed walnuts, port~vanilla roasted figs*

PETITE SWEETS

choose one item: 5. / two items: 9.

Vanilla Panna Cotta, *yerena farms strawberry, semolina shortbread cookie*

Petite Chocolate Budino, *espresso gelato, salted caramel sauce, pralines*

QUAFFABLE TREATS 9.00

Garibaldis Coffee, *Bailey's Irish Cream, Grand Marnier, Crème de Cacao, Moschetti Coffee, Whipped Cream, Orange Zest*

The Chip Shot, *Tuaca, Bailey's Irish Cream, Moschetti Coffee, Whipped Cream, Cinnamon Dust*

Barbary Coast Toddy, *Barbancourt 8 year Rhum, Navan Cognac, Cloved Orange Zest, Cinnamon dust*

AFTER DINNER

Dows , <i>Fine Ruby Port, Portugal</i>	8.25
Dow's <i>10 Year Tawny Port, Portugal</i>	10.25
Taylor~Fladgate , <i>20 Year Tawny Port, Portugal</i>	14.25
Nectaris , <i>Late Harvest Kerner, Alto Adige 2003</i>	9.25
Fontodi , <i>Vin Santo del Chianti Classico, DOCG 1999</i>	22.25
EY , <i>Vigne d'en Traginer, Banyuls, France 2000</i>	17.25
Foggy Bridge , <i>Muscat, California 2007</i>	5.25
Cockburns , <i>LBV Port, 2003, Portugal</i>	8.25
Tio Guillermo , <i>Amontillado Sherry, Spain</i>	9.25
G. Bertagnolli , <i>Grappa di Amarone, Italy</i>	17.25
B. Roccanivo , <i>Brandy Grappa di Barbera d'Asti, Italy 1994</i>	32.25

SINGLE MALT SCOTCH

Bowmore , <i>Islay, 12 year</i>	13.25
Glenfiddich , <i>Highlands, Speyside 12 year</i>	12.25
Glenlivet , <i>Highlands, Speyside 12 year</i>	13.25
Lagavulin , <i>Islay, 16 year</i>	17.25
Laphroig , <i>Islay, South Shore 10 year</i>	15.25
Macallan , <i>Highlands, Speyside 12 year</i>	15.25
Macallan , <i>Highlands, Speyside 18 year</i>	29.25
Oban , <i>Highlands, Speyside 14 year</i>	17.25
Singleton , <i>Highlands, Speyside 12 year</i>	12.25

COGNAC, ARMAGNAC, CALVADOS & BRANDY

Courvoisier VSOP , <i>cognac</i>	15.25
Hennessy VS , <i>cognac</i>	12.25
Germain-Robin XO , <i>select barrel brandy</i>	28.25
Rémy Martin VSOP , <i>fine champagne cognac</i>	15.25
Rémy Martin XO , <i>fine champagne cognac</i>	35.25

COFFEE, TEA, ETC...

Moschetti Organic Coffee	3.50
Republic of Tea Ginger Peach, Earl Grey, English Breakfast, Ginseng Peppermint, Chamomile Lemon	3.50
Illy Espresso or Macchiato	3.75
Cappuccino	4.00
Café Latte	4.25
Café Mocha	4.75
Ghirardelli Hot Cocoa	4.50

We accept Visa, Mastercard, & American Express cards.
A 20% service charge is added to parties of six or more.
Corkage is \$20.00 per 750mL bottle.
Limit 3 per party.



DESSERTS... AND MORE

GARIBALDIS ON PRESIDIO