

# DESSERTS

- Chocolate Budino**, *espresso ice cream, salted caramel sauce, pralines* 10.  
**Pumpkin Pie Sundae**, *whipped cream, vanilla bean ice cream, spiced pie crust crumbles* 9.  
**Mascarpone Cheesecake**, *huckleberry gelato, creamsicle crumbs* 9.  
**Sticky Toffee Pudding**, *bourbon-pecan ice cream, dates, bacon candy* 9.  
**Profiteroles**, *honey ice cream, blueberry sauce, cinnamon caramel, salted pistachios* 9.  
**Duo of House-Made Sorbets**, *biscotto* 8.

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## Pre-Packed Gelato & Sorbet Pints 9.

**Gelato** ~ *espresso, honey, vanilla bean, chocolate truffle, bourbon-pecan*

**Sorbet** ~ *blood orange, pomegranate*

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## PETITE SWEETS

*choose one item: 6. / two items: 10. / three items: 15.*

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

**Chocolate Truffle Gelato**, *caramel mousse, caramel corn*

**Profiteroles**, *honey ice cream, blueberry sauce, cinnamon caramel, salted pistachios*

**Pumpkin Pie Sundae**, *whipped cream, vanilla bean ice cream, spiced pie crust crumbles*

## QUAFFABLE TREATS 10.

**Garibaldis Coffee**, *Bailey's Irish Cream, Grand Marnier, Crème de Cacao,*

*Moschetti Coffee, Whipped Cream, Orange Zest*

**Hot Buttered Rum**, *Sailor Jerry Rum, Tuaca, House Honey Butter, Orange Twist*

**Barbary Coast Toddy**, *Barbancourt 8 year Rhum, Sailor Jerry Rum,*

*Cloved Orange Zest, Cinnamon dust*

# AFTER DINNER

- Foggy Bridge**, *Muscat, California 2007* 10.25  
**Banfi**, *Rosa Regale, Brachetto d'Acqui, Italy 2008* 12.25  
**Jackson-Triggs**, *Reserve Vidal Icewine, Niagara Peninsula 2006* 13.25  
**Domaine l'Ermitage**, *LeMuscat, France 2007* 10.25  
**Dows**, *Fine Ruby Port, Portugal* 8.25  
**Dow's 10 Year Tawny Port**, *Portugal* 10.25  
**Taylor-Fladgate**, *20 Year Tawny Port, Portugal* 14.25  
**Fontodi**, *Vin Santo del Chianti Classico, DOCG 1999* 22.25  
**Cockburns**, *LBV Port, 2003, Portugal* 8.25

## SINGLE MALT SCOTCH

- Bowmore**, *Islay, 12 year* 13.25  
**Glenfiddich**, *Highlands, Speyside 12 year* 12.25  
**Glenlivet**, *Highlands, Speyside 12 year* 13.25  
**Lagavulin**, *Islay, 16 year* 17.25  
**Laphroig**, *Islay, South Shore 10 year* 15.25  
**Macallan**, *Highlands, Speyside 12 year* 16.25  
**Macallan**, *Highlands, Speyside 18 year* 30.25  
**Oban**, *Highlands, Speyside 14 year* 17.25  
**Singleton**, *Highlands, Speyside 12 year* 12.25

## COGNAC, ARMAGNAC, CALVADOS & BRANDY

- Hennessy VS**, *cognac* 12.25  
**Germain-Robin XO**, *select barrel brandy* 28.25  
**Rémy Martin VSOP**, *fine champagne cognac* 15.25  
**Rémy Martin XO**, *fine champagne cognac* 35.25

## COFFEE, TEA, ETC...

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Moschetti Organic Coffee	3.50
Republic of Tea Mint Fields, Ginger Peach, Earl Grey, English Breakfast, Ginseng Peppermint, Chamomile Lemon, Jasmine Jazz	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.  
20% service charge is added to parties of six or more.  
3% is added to support San Francisco Employee Benefits  
Corkage is \$20.00 per 750mL bottle. Limit 3 per party.



## DESSERTS... AND MORE

GARIBALDIS