

Gather

Dessert

Chocolate Rye Cake chocolate & bourbon glaze, malt, buckwheat, strawberry oyako	10
Bread Pudding butterscotch caramel, walnut, raisins, whipped cream	9
Vanilla Bean Panna Cotta tangerine, huckleberry, almonds (gf*)	10
Halvah Sundae pistachio & rosewater ice creams, orange caramel, cherries (v, gf)	10
Local Cheese Plate Crescenza, Two Rock Valley Goat Cheese, Grady's Wheel (gf*)	16
By the Scoop (v*, gf)	6

Libations

Grasshopper Boyd & Blair vodka, mint, crème de cacao, cream	11
Chocolate Truce Green Chartreuse, hot cocoa, absinthe scented whipped	12
Spanish Coffee aged rum, orange liqueur, cream, tropical spices	11

Apéritif and Digestif

House made Cordial	10
Cocchi Barolo Chinato	15
Amaro Montenegro	9
Fernet Branca	8
Ruby Port, Kelson Creek, Sierra Foothills	12
Tawny Port, Kelson Creek, Sierra Foothills	13
Niepoort Porto 2011, Portugal	25
Brichino, Muscat Canelli	12

Thanksgiving Coffee - Fort Bragg

Coffee	3.5
Espresso	3.5
Macchiato	3.75
Cappuccino	4.25
Latte	4.5
Mocha	4.75
Hot Chocolate	4.5

Numi Tea - Oakland

	4
Gunpowder Green	
Breakfast Blend	
Earl Grey	
Moroccan Mint	
Chamomile Lemon	

all espresso drinks are double shots.
soy & almond milk available upon request.

v - vegan gf - gluten free * vegan or gluten free upon request

Cake cutting fee 2.50 per slice