

DESSERTS | 15

Warm Apple Pie +
Salted Caramel Gelato

Samoa de Tahoe *
Coconut Sorbet, Salted Caramel Gelato, Pecans

Dark Chocolate Mousse
Pistachios, Chocolate Sauce GF

Affogato (Reg. or Decaf) or Root Beer Float 12
Vanilla Ice Cream | add Brandy 8

** needs modification to be GF | + is not GF*

AFTER DINNER DRINKS | 18

Mudslide
Vodka, Kahlua, Baileys
& Chocolate Gelato
or an *Avalanche* with Vanilla Ice Cream

Espresso Martini
Vanilla Vodka, O'Reillys White Chocolate & Espresso

Howling Wolf
Crown Royal, Kahlua, Baileys & Coffee

PORTS, DESSERT WINE & MORE

By the Glass

Graham's Fine Ruby Port	16
Graham's 20 year Tawny Port	18
Graham's 2012 Quinta dos Malvedos Vintage Port	18
Blandy's Madeira, aged 5 years	16
Fonseca Porto 2016 Late Bottled Vintage, unfiltered	18
Porto Rocha Vintage 1997	35
Dolce 2019 Late Harvest, Napa	glass 18 375ml 98
Sauternes 2023 Chateau Jauga	glass 16 375ml 88

Cognac & More

Daron, Fine Calvados	16
Marquis de Montesquiou Fine Oak Armagnac, France	20
Limoncello Liquore, Sorrento Italy	15
Romana Sambuca, Italy	18
Candolini Grappa, Italy	19
Poire Williams Brandy	18
Courvoisier, VSOP Cognac	20
Germain Robin, Fine Alambic Brandy	16
Remy Martin, 1738 Fine Cognac, France	19
Pierre Ferrand, Reserve Cru Du Cognac	22
Metaxa 12-Star, Greece	15

TAHOE TEAS — organic loose leaf | 5

Caffeinated Teas

Himalayan White — *citrusy, sweet*
Tahoe Black — *keemum (medium), peaty, smoky*
Tahoe Blue — *oolong, blueberries, elderberries*
Tahoe Local — *yerba mate, gotu kola, ginko biloba, damiana, spearmint, lemon peel*

Others in bags — Earl Grey, Yerba Mate, Green Tea

Non-Caffeinated Herbal Teas

Balance — *green rooibos, hibiscus, rose hips, passion flower, orange peel, lemon peel, calendula*
Bliss — *chamomile, lemongrass, orange peel, apple, rose hips, strawberry, stevia leaf*

Others in bags — Chamomile, Peppermint

Organic Italian Espresso Drinks

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