

# Coffee @ Tea

<b>Espresso</b>	<b>2.5</b>
<b>Americano</b>	<b>3</b>
<b>Cappuccino</b>	<b>5</b>
<b>Café Latté</b>	<b>6</b>
<b>Cardamom Latté</b>	<b>6.5</b>
<b>Arriba Mocha</b>	<b>7.5</b>
<b>Medicinal Chai Tea</b>	<b>3.5</b>
herbal blend of warming spices, goji, pau d'arco, astragalus, reishi & chaga mushroom. with choice of almond mylk & honey	
<b>Mama's Magic</b>	<b>5</b>
ginger, lemon, cayenne, honey	
<b>Love Hot Chocolate</b>	<b>6.5</b>
steamed house made almond mylk with raw chocolate syrup	
<b>Wellness Toddy</b>	<b>8</b>
lemon, honey, ginger, turmeric, camu camu, echinacea, bee pollen	
<b>Matcha Tea</b>	<b>4</b>
owl grade matcha from jaga silk	
<b>Matcha Latté</b>	<b>7</b>
owl grade matcha from jaga silk with house made almond mylk	
<b>Turmeric Latté</b>	<b>7</b>
fresh turmeric juice & honey with house made almond mylk	
<b>Organic Loose Leaf Tea from Silk Road</b>	<b>2.5</b>
rooibos, alchemist's brew, mint, yerba mate, chocolate panda, beautiful, sencha green, jasmine, ginseng ginger, earl grey, jewel of India, blackcurrant-elderflower	

## Digestive + Liqueur

<b>Campari</b>	<b>5</b>
<b>Aperol</b>	<b>5</b>
<b>Pimms #1 Cup</b>	<b>5</b>
<b>Cynar</b>	<b>7</b>
<b>Fernet Branca</b>	<b>7</b>
<b>Averna</b>	<b>7</b>
<b>Strega</b>	<b>8</b>
<b>Long Table Akvavit</b>	<b>8</b>
<b>Middle Mountain Mead - 2oz</b>	<b>6</b>
<b>Fonseca Organic Port - 2oz</b>	<b>8</b>
<b>Saltspring Blackberry Port - 2oz</b>	<b>12</b>



## Winter Dessert

<b>Daily Cheezecake</b>	<b>8</b>
always raw - ask your server	
<b>Apple Caramel Parfait</b>	<b>10</b>
cashew coconut custard, caramelized apple, spiced pecan crumble	
<b>Mexican Chocolate Cake</b>	<b>10</b>
spiced almond cacao cake, coconut dulce de leche	
<b>Lemon Goji Cacao Cup</b>	<b>6</b>
Lemon chocolate mousse, goji berries	

see the display case for a selection of chocolates, treats, and bars