



DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream	14
Beer Doughnuts with Amber Ale Ice Cream and Huckleberry	12
“Cheesecake” Mousse with Orange, Guava and Lovers Lane Honey	12
Baked Green Tea Custard with Caramelized Banana, Almond and Homemade Mochi	9.5
House-Made Sorbets and Ice Creams (per scoop)	4.5
ROKA AKOR Dessert Platter – Chef’s Selection (minimum 2 people)	18 per person



Nishi Sencha Gr
California Persia
English Breakfas
Chamomile Mel
Four Seasons Oc



French Press	7
Espresso	4
Double Espresso	6
Cappuccino	5
Latte	5

DESSERT WINES

Dr. F Weins-Prüm, Riesling Spätlese, Wehlener Sonnenuhr, 2012	20/gls
Inniskillin, Cabernet Franc, Ice Wine, Niagara Peninsula, Canada, 2009	32/gls
Royal Tokaji, “5 Puttonyos Aszu”, Hungary, 2008	18/gls
Schloss Schönborn, Riesling Auslese “Goldcap”, “Erbacher Marcobrunn”, 1994, 500ml	90/btl

AFTER DINNER DRINKS

Ferreira 10 Year Tawny Port	12	Broadbent Malmsey 10 Year Madeira	12
Averna Amaro	10	Lemorton Reserve Calvados	17
Lairds Applejack	8	Aqua Perfecta Poire Eau de Vie	12
Chartreuse Green	16	Chateau Briat Hors d’Age Armagnac	18
Chartreuse Yellow	16	Germain Robin Craft Method	14
Fernet Branca	9	St. George Absinthe	16

Dishes are meant to be shared and subject to change based on seasonal availability * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

4% surcharge added to food and beverage sales for SF Employer Mandates