20 RÔSE 20
CAFE & RESTAURANT

DESSERTS

PISTACCHIO GELATO
Prepared to order and served family-style with pistachio crumbles.
Available evenings only.
D · N
$27

CRÈME BRÛLÉE
Silky vanilla custard topped with a delicate layer of caramelized sugar, creating the perfect contrast of creamy and crispy.
E · D
$13

BROWNIE
Warm, fudgy chocolate brownie served with a scoop of vanilla gelato.
E · D · G
$11

ROSE AFFOGATO
Vanilla gelato served with a double shot of espresso.
D
$10

TIRAMISÙ
Classic Italian tiramisù layered with delicate ladyfingers soaked in espresso, rich mascarpone cream, finished with a dusting of premium cocoa.
E · D · G
$10

PANNA COTTA
Classic Italian gluten-free panna cotta topped with berry cream, toasted pistachios and walnuts.
D · N
$11

HOUSE-MADE GELATO
House-made artisanal gelato, 8 oz scoop.
Ask your server for today's flavors.
D
$8

Please inform your server of any food allergies or dietary restrictions.

DIGESTIFS

NONINO GRAPPA	$15
LUXARDO LIMONCELLO	$14
SANDEMAN 10 YEAR OLD TAWNY 10 PORT	$14
SAUTERNES CHÂTEAU LACOSTE	$12
SAUTERNES CHÂTEAU LACOSTE 1/2 BTL	$64
BAILEYS	$12
GREEN CHARTREUSE	$22
YELLOW CHARTREUSE	$25
SAMBUCA	$12

Some of our herbs and fruits come directly from our farm through a partnership with Seeds of Faith by Agape Foundation, a program supporting women in recovery. Each of these ingredient tells a story of healing, dignity and new beginnings.

E Eggs · D Dairy · G Gluten · N Nuts · S Shellfish / Seafood · Se Sesame · KF Keto Friendly
A 20% service charge is added to every bill.

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COFFEE

Almond milk, oat milk, soy milk, coconut milk **+$1**

ESPRESSO $3.50

AMERICANO $5.00

RISHI TEA & BOTANICALS

CHAMOMILE MEDLEY $5.50

ENGLISH BREAKFAST $5.50

EARL GREY $5.50

BLUEBERRY HIBISCUS $5.50

JASMINE $5.50

PEPPERMINT $5.50

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