

calabro

DESSERT

LABNEH CHEESECAKE // 18 n
pistachio, orange blossom cream,
sumac honey

CARROT CAKE // 19 n
sumac cream cheese, pecans, Ojai valley orange

FLOURLESS CHOCOLATE TORTE // 17 gf
Turkish coffee ganache, teff,
tahini caramel, candied cacao nibs, sea salt

GELATO AND SORBET // 18
vanilla gelato, Mandarin cardamom sorbet,
pistachio gelato, chocolate gelato, lemon sorbet

COFFEES & TEAS

by our friends at Counter Culture served
with whole, skim, almond or oat milk

ESPRESSO // 7

LATTE // 9

DRIP // 7

AMERICANO // 7

ASSORTED TEAS // 7
from TeaLeaves Organic

v vegan

vg vegetarian

n contains nuts

gf gluten free

df dairy free

calabora

DESSERT WINE

TAYLOR FLADGATE // 18
10 YR Tawny Port

ROYAL TOKAJI // 22
Late Harvest, 2018

MICHELE CHIARLO "NIVOLE" // 18
Moscato d'Asti, Piedmont, ITA 2020

CHÂTEAU DOISY DAËNE // 21
Barsac, Sauternes, FR 2015

BRANDY & COGNAC

HENNESSEY VS // 18

HENNESSEY VSOP // 34

RÉMY MARTIN VSOP // 30

EMILIO LUSTAU // 15