

Dessert Wine

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| Monbazillac | 9. |
| CHÂTEAU KALIAN BERNASSE, 'GOURMANDISE,' FR '15 | |
| Coteaux du Layon | 15. |
| CHÂTEAU PIERRE-BISE, 'LES ROUANNIÈRES,' ANJOU, FR '16 | |
| Rivesaltes Ambré. | 10. |
| DOMAINE VAQUER, 25 HORS D'ÂGE, FR NV | |
| Banyuls. | 10. |
| DOMAINE DE LA CASA BLANCA, FR '15 | |

Cognac

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| Hennessy VS. | 16. |
| Pierre Ferrand Reserve | 20. |
| Hine Rare VSOP | 17. |
| Park VS | 12. |
| Park Borderies. | 16. |
| Park XO. | 26. |
| Park Borderies Single Barrel 18yr | 28. |

Brandy

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| Clear Creek Pear Brandy | 13. |
| Laird's Bonded Apple Brandy | 11. |

Calvados

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| Boulard VSOP Calvados. | 14. |
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Armagnac

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| Larresingle VSOP | 16. |
| Tariquet 8yr. | 21. |
| Delord 25y | 22. |
| Sempe 15y | 26. |

RESTAURANT
ST. JACK
Vins • Biere • Liqueurs

Desserts

Grapefruit Tarte 10.
ORANGE BLOSSOM MERINGUE
VERJUS REDUCTION

Wine Pairing: Monbazillac 9.

Spirit Pairing: Glenmorangie Nectar D'or 18.

Almond Financier 10.
RHUBARB COMPOTE, GINGER CHANTILLY
WHIPPED SHEEP CHEESE

Wine Pairing: Coteaux du Layon 15.

Spirit Pairing: Frangelico 10.

Banana Bread Pudding 10.
WHITE CHOCOLATE, BROWN BUTTER CRUMBLE
GANACHE, NUTELLA ICE CREAM

Wine Pairing: Banyuls 10.

Spirit Pairing: Park Borderies 16.

Madeleines 9.
BAKED TO ORDER
(PLEASE ALLOW 10 MINUTES)

Wine Pairing: Rivesaltes Ambré 10.

Spirit Pairing: Larresingle VSOP 16.

Housemade Ice Cream & Sorbet 7.
VANILLA
CHOCOLATE BOURBON
HAZELNUT
LEMON SORBET

Fromage

8. ea. / 3 for 18. / 5 for 24.

Brillat Savarin† (fr, cow)

BUTTERFAT, CHAMPAGNE, A REAL CROWD PLEASER

Mimolette Vieille (fr, cow)

HAPPY, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

Bleu De Laqueuille (fr, cow)

SPICED & TANGY BUT STILL A SMOOTH OPERATOR

Blue Jay (us, cow)

RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

Viamala (ch, cow)

CONCENTRATED CREAM, FLORAL, IT TAKES A VILLAGE

Emmentaler AOP† (ch, cow)

DENSE, SWISS-ESQUE, HOLY IN MORE WAYS THAN ONE

Schnebelhorn † (ch, cow)

ALPINE SPICINESS, DECADENT, A GRITTY BITTY

Challerhocker (ch, cow)

BROWNED BUTTER, SWEET CREAM AND CARAMEL

Pecorino Fiore Sardo† (it, sheep)

HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

Secret de Compostelle (esp, sheep)

SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Extegarai † (esp, sheep)

SMOKEY, WOODSY, A SHEPHERD'S BONFIRE

Veigadarte Con Malta (esp, goat)

TOASTED BARLEY, SUBTLE, GOLD MEDAL QUALITY

† made from unpasteurized milk

Coffee & Tea

Regular or Decaf Drip

STERLING COFFEE ROASTERS, PORTLAND, OR

Seasonal Variety Tea

STEVEN SMITH TEAMAKER, PORTLAND, OR