

Dessert Wine

Monbazillac 9.
CHÂTEAU KALIAN BERNASSE,
'GOURMANDISE,' FR '15

Pineau des Charentes Blanc 9.
BERNARD BOUTINET, FR NV

Coteaux du Layon 15.
CH. PIERRE-BISE, 'LES ROUANNIÈRES,' ANJOU, FR '16

Rivesaltes Ambré. 10.
DOMAINE VAQUER, 25 HORS D'ÂGE, FR NV

Banyuls. 10.
DOMAINE DE LA TOUR VIELLE, 'RIMAGE,' FR '17

Cognac

Hennessy VS. 16.

Pierre Ferrand Reserve 20.

Hine Rare VSOP 17.

Dusse VSOP, France 15.

Park VS 12.

Park Borderies. 16.

Park XO. 26.

Park Borderies Single Barrel 18yr 28.

Brandy

Clear Creek Pear Brandy 13.

Laird's Bonded Apple Brandy 11.

Calvados

Boulard VSOP Calvados. 14.

Armagnac

Larresingle VSOP 16.

Tariquet 8yr. 21.

Delord 25y 22.

Sempe 15y 26.

RESTAURANT ST. JACK

Vins • Biere • Liqueurs

Desserts

Blackberry Tarte 10.
BUTTERMILK CUSTARD, WALNUT LACE COOKIE
HUCKLEBERRY ICE CREAM

Wine Pairing: Monbazillac 9.

Spirit Pairing: I.W. Harper 15 yr 20.

Almond Financier 10.
RASPBERRY COMPOTE
MACERATED BLUEBERRY
CHANTILLY

Wine Pairing: Coteaux du Layon 15.

Spirit Pairing: Frangelico 10.

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

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
PEANUT BUTTER CUPS
AVOCADO LIME SORBET

Fromage

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

D'Affinois (fr, cow)

FAT, FATTY, FAT

Mimolette Vieille (fr, cow)

HAPPY, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

Bleu d'Auvergne (fr, cow)

VELVETY, NUTTY, ASSERTIVE

Blue Jay (us, cow)

RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

Waldmeister † (ch, cow)

NUTTY WITH VEGETAL FINISH, A NICE WALK IN THE WOODS

Urgestein † (ch, cow)

UNIQUE MARBLE, LUSH, HERBACEOUS

Challerhocker (ch, cow)

BROWNED BUTTER, SWEET CREAM & CARAMEL

Provolone Mandarone Piccante † (it, cow)

CLEAN, YOUNG, LIFE OF THE PARTY

Pecorino Fiore Sardo † (it, sheep)

HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

Etzegarai † (esp, sheep)

SMOKEY, WOODSY, A SHEPERD'S BONFIRE

La Dama Sagrada † (esp, goat)

AGED 6 MONTHS, INTENSE, THAT GOAT EARNED IT

Tomme de Chevre Grand-Mere Adrienne (fr, goat)

FUDGY, BUTTERMILK, LEMON, ASH COAT

† made from unpasteurized milk

Coffee & Tea

Regular or Decaf Drip 4.

STERLING COFFEE ROASTERS, PORTLAND, OR

Seasonal Variety Tea 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR