

++ NACH DEM ESSEN ++

DESSERT

German Chocolate Cake	8
almond, rolled oats, coconut, citrus zest, vanillensauce	
Barenjäger Baba	8
pastry soaked in "barenjäger honey and bourbon", vanilla whipped cream	
Šišky	8
slovakian doughnuts, peach jam	

WEIN

Riesling Dr. Loosen, Auslese, Mosel, Germany 2006	10
tropical fruit, touch of petrol, round long finish, subtle minerality	
Lagrein Pojer e Sandri "Merlino Rosso," Trentino, Italy NV.....	12
chocolate, leather, sun-ripened fruit, balanced acidity, dry finish	
Riesling Dr. Loosen, Beerenauslese, Mosel, Germany 2011	16
distinct honeyed character that comes from noble rot, lush texture	

BEER SPIRITS

Stickum Uerige Plus, Spatburgunder Barrel	25
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+ These menu items may be served raw or undercooked. Consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition. Please inform your server if you have any allergies or dietary restrictions.



BRANDY

Maison Rouge Cognac.....	6
Laird's Applejack	6
Echte Kroatzebeere Blackberry	7
Pierre Ferrand Ambre	11

SCHNAPPS

Shladerer Himbeergeist	8
St. George Pear.....	8
St. George Raspberry	8
Kammer Kirschwasser	8
Kammer Obstler.....	8
Bistra Slivovitz Plum.....	8
Clear Creek Kirsch.....	9
Shladerer Kirschwasser	9
Kammer Williams	12
Etter Framboise	14
Reisetbauer Apricot	24
Reisetbauer Wild Cherry.....	24

DIGESTIF

Jägermeister.....	5
Underberg	5
Schönaur Apfel.....	6
Berentzen Pear, Icemint.....	6
R. Jelinek Fernet	6
Killepitsch.....	7
Bärenjäger Honey.....	7
Unicum	7
Helbing Kummel.....	7
Cherry Heering	8
Becherovka	8
Kübler Absinthe	13
Nux Alpina Walnut	15
Zirbenz Stone Pine.....	15

CAFE U. TEA

Karma Coffee Sudbury, MA	5
Far Leaves Tea Berkeley, CA.....	5