



Chocolate Babycake 12.
vanilla gelato, fresh berries Merryvale, "Antigua", Napa, NV 10.

Vanilla Creme Brulee 10.
fresh berries

Caramel & Cream Soda Float 8.
vanilla ice cream, shaved chocolate

Lemon Meringue Tart 8.
raspberry sauce, berries Bonny Doon, Framboise, NV 7.

Florentine Cookie Basket 12.
vanilla bean gelato St. Supery, Moscato, Napa, 05 7.

Artisan Cheeses 16.

~Idiazabal, a smoked, firm, sheeps milk cheese
made in Spain

~Chaubier, a full flavored cows milk cheese
made in France

~Bermuda Triangle, a California goat's milk cheese,
firm and full flavored.

~Cashel Blue, a mild flavored blue cheese made
from cow's milk in Ireland.
served with grapes, fig jam, honey comb, and ciabatta crackers

Cain Cuvee, Red Blend, Napa, 04 12.

Hours

Breakfast Mon-Sun 6:30am -10:30am

Lunch Mon-Sun 11:30-3:00pm

Dinner Sun-Thurs 5:30pm-10:30pm

Fri-Sat seating until 11pm

Gratuity of 18% added to parties of 8 or more
Call 619.446.6088 for reservations and information
660 K Street, San Diego, CA 92101