

## DESSERTS

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boston cream pie genoise cake, dark chocolate ganache, pastry cream 7  
cheesecake, fruit topping, graham cracker crust 7  
crème brûlée daily parfum 6  
bread pudding, vanilla bourbon sauce, chantilly 6  
beer float, picture city porter, vanilla ice cream 6  
la glace, french vanilla & belgian chocolate 4

## ARTISAN COFFEE & TEAS

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jones italian roast drip 3  
french press 1/2 or full pot, jones roasters, pasadena 4 / 6<sup>50</sup>  
hot tea, shangri la organic 3  
iced tea, lamill organic 3

## HAPPY HOUR & LATE NIGHT OFFERINGS

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served m-f 3-6 pm & fri-sat after 10 pm

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soft pretzel, smoked cheddar fondue 5  
gougères, sauce mornay 4  
house-marinated olives 4  
house-pickled vegetables 4  
sweet potato fries 4  
pommes frites fresh hand-cut fries 3<sup>50</sup>  
seasonings: sea salt & pepper, harissa spice or garlic & herb  
choice of dip: aioli, ale ketchup, herb crème, blue cheese, curry mustard  
ladyface sliders, side pommes frites 6  
skuna bay salmon, remoulade, arugula, red onion  
-OR-  
novy ranch beef, maytag blue cheese, onion jam, bacon  
aioli, arugula, tomato -OR-  
niman ranch pulled pork, ale glaze, ale mustard, pickled red onion  
hummus, house-made harissa, grilled flatbread 5  
wood-grilled flatbread gruyere cheese & fresh herbs 5  
mac & cheese, salt & vinegar potato chip crust 5  
add jalapenos & bacon 2  
grilled kielbasa house-made pork sausage, soft roll, mustard 7

## PLEASE NO MENU SUBSTITUTIONS

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\$10 minimum on all credit card purchases  
ca sales tax will be added to all food and beverages