



## PORTS 13

### Tawny

blend of several vintages  
matured in wood, caramel,  
chocolate, nuts,  
dried fruit

### Ruby

blend of young wines from  
multiple vintages, intense  
berry flavors, hints of spices  
& chocolate

### Moscato d'Asti

sweet, lightly sparkling,  
low-alcohol, fruit &  
floral aromas

### Doubleshot Espresso 5 Americano 7

## • SWEET •

## DESSERTS 13

### Cheesecake Green Tea

creamy, delicious, sweet  
green tea with pure vanilla

### Tiramisu

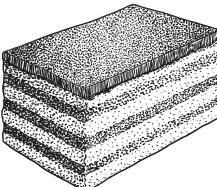
espresso-drenched  
sponge cake layers with nuts, divided by  
mascarpone cream, cocoa powder dusted

### Mango Panna Cotta

sweetened cooked cream,  
topped by refreshing mango sauce

### Chocolate Nocciola

sponge cake dome filled with  
chocolate hazelnut cream,  
covered with chocolate  
curls & cocoa powder



### Madagascar Vanilla Bean Gelato

FEATURING THE CULINARY WORK OF **CHEF COSKUN ABIK**

**Please inform us if you're vegan, vegetarian, gluten-free.** Consuming raw or undercooked meat, poultry, seafood, or eggs  
may increase your risk of foodborne illness especially if you have certain medical conditions.

**20% gratuity** will be added to parties of 6 or more. **5% San Francisco Mandate Surcharge** will be added to your bill to support  
employee health care benefits, as required by the San Francisco Health Care Security Ordinance. **Limit 2 cards per table.**