

DESSERTS

12 each

Whipped Citrus Curd granita, blood + navel oranges, szechuan peppercorn meringue

Apple Rum Raisin Bread Pudding hazelnut brittle, maple whipped ricotta

Flourless Chocolate Cake ganache, vanilla bean ice cream, salted caramel, puffed rice

Crème Brûlée Cheesecake berry compote, whipped cream

NIGHTCAP

Espresso	4
Espresso Martini young & yonder vodka, chilled espresso, st. george coffee liqueur	13
Vermut Bay Sour , locally crafted aged vermouth from tabeaux cellars, estate bay dem syrup, lemon juice, egg white	13
Ice Cider, Eden Heirloom Blend 2014 Newport, Vermont	20
Vermut, Bodegas Barbadillo <i>Ataman</i> NV Barbadillo, Spain	16
Port, Vino Noceto <i>Almirante</i> , Shenandoah Valley NV	21
To Øl <i>Bourista</i> , Imperial Coffee Stout (13.1%) 375ml Svinninge, Denmark	32
Mikkeller <i>Extra Gammel Øl</i> , Strong Ale (14.5%) 500ml San Diego, California	47
Underberg <i>herbal digestive, Deutschland</i> (44%) 20ml	6

Ask about our sipping Tequila's and Whiskey's

**IMPERIAL
HOTEL**

TEA MENU

Lavender Mint (caffeine-free)
soothing mint, sage and lavender in perfect harmony

Turmeric Ginger (caffeine-free)
sunshine-hued blend of energetic and warming spices
accented with sweet citrus

Ginger Lime Rooibos (caffeine-free + loose leaf)
bright and zesty citrus blended with rooibos

Jasmine
fresh green tea traditionally scented with enchanting
jasmine blossoms

English Breakfast
lively, robust red cup with a brisk flavor + notes of
dates + raisins.

Masala Chai
robust, full-bodied black tea blended with aromatic
traditional Indian masala spices

Maghreb Mint (loose leaf)
full-bodied sweetness, bold mint flavor + zesty notes
of cardamom, ginger + spices

Proudly Featuring Stoble Coffee,
Brewed in Chico, CA

**IMPERIAL
HOTEL**