



PETIT CHOCOLATE BANANA MOUSSE crème anglaise, caramelized bananas	4.00
PEANUT BUTTER BON BON house made peanut butter gelato, crème anglaise	4.00
TIRAMISU espresso anglaise, chocolate sauce	7.00
"STAR"BERRY SHORTCAKE fresh strawberries, chantilly cream	7.00
BUTTERSCOTCH BREAD PUDDING house made caramel ice cream	8.00
DEEP FRIED CARMELIZED BANANA crème anglaise, banana gelato	7.00
WARM CHOCOLATE TRUFFLE CAKE espresso gelato, raspberry sauce	7.25
MONT CHEVRE STRAWBERRY GOAT CHEESECAKE chocolate sauce, butter cookie, shaved white chocolate	6.75
TAHITIAN VANILLA BEAN CRÈME BRÛLÉE	7.00
TODAY'S SELECTION OF GELATOS	6.25
TRIO OF SORBETS	6.00
CALIFORNIA CHEESE PLATE today's artisan selections with accompaniments	13.75

EXECUTIVE CHEF Bobby Laggan

CALIFORNIA CAFE old town 50 university ave los gatos

408/354.8118

SPIRITED

TENNESSEE PASSION FLOWER jack daniel's, grand marnier, coffee, chantilly cream	9.00
CAFE CHIP SHOT tuaca and bailey's	8.00
FRONT ROW CAPPUCINO grand marnier and crème de cacao	9.00
MARVELOUS MOCHA bailey's, godiva, vodka, steamed milk, espresso	8.00

DESSERT WINES

J.LOHR Arroyo Seco White Riesling 2006	6.00
GRAFF FAMILY Chalone July Muscat 2007	10.50
SALAMANDRE "late harvest" Viognier 2007	11.00
BERINGER Nightingale 2004	12.00
ROBERT MONDAVI Moscato d'Oro 2007	15.00
DOLCE Late Harvest 2005	18.00
GRGICH HILLS Violetta 2006	24.00

PORT

FICKLIN "Chocolate Passport"	6.00
GRAHAM'S Six Grapes	7.50
GRAHAM'S 2003 LBV	7.50
SANDEMANS Founders Reserve	8.00
TAYLOR FLADGATE LBV	8.00
PARAISO Souzau port	12.00
GRAHAM'S 10yr and 20yr tawny	10/12
DOW'S 10yr and 20yr tawny	11/13
SANDEMANS 20yr tawny	14.00
JUSTIN Obtuse	14.00

COFFEE

ESPRESSO	3.25
CAPPUCINO	3.50
LATTE or MOCHA	4.00
ADD A FLAVOR SHOT – pumpkin spice, vanilla bean, hazelnut, and orgeat.	1.00

HOT TEA

NUMI TEA morning rise, sweet meadows, golden chai, aged earl grey, monkey kings, simply mint, ginger sun, moonlight spice	3.95
--	------