

Nolita House

Artisan Cheeses

{One Cheese for 5, Three for 14 or Five for 20}

Leonora

{Leon, Spain}

goat's milk

Soft, single herd farmstead cheese, fresh, flakey & creamy

Fromage D’Affinois

{Il de France, France}

cow's milk

super creamy, approachable, mild, sweet flavor & slight fruit hints

Satori Stravecchio

{Antigo, Wisconsin}

cow's milk

hard, nutty, sweet & straight-forward

Aged Gouda – 4 Years

{Friesland, Holland}

cow's milk

hard. caramel & butterscotch overtones

Cashel Blue

{Tipperary, Ireland}

cow's milk

unique & creamy, voluptuous flavor

Ask About Our Seasonal Cheeses

Wine & Cheese Happy Hour

◆ Two Cheeses & Glass of Wine ◆

14

Nightly 5:00pm – 7:30pm

Nolita House

Desserts

Mini Moon Pies with a Root Beer Float 10

homemade marshmallows sandwiched between fresh baked cookies

Peaches & Cream Cobbler 8

warm peaches with sparkling sabayon and crisp crumble top

Housemade S’mores 10

warm chocolate cake, graham crackers and toasted homemade marshmallows

Lemon Tart 8

riesling infused blueberries and lavender-honey ice cream

Olive Oil & Rosemary Cake 9

lemon crème fraiche and balsamic poached strawberries

White Chocolate Banana Cream Donuts 9

served with a PB&J milkshake

Beans & Leaves

Espresso 3

Cappuccino 5

Regular & Decaffeinated Coffee 2

Black & Herbal Teas 2

After Dinner Drinks

Aromatized Wine & Port

Botrytis Semillon 9

cookoothama, australia

Fine Ruby Porto 7

cockburns, portugal

Tawny Port 10 Yr/20 Yr 9/11

taylor fladgate, portugal

Single Malt Scotch

Oban 14Yr 13

Macallan 12Yr 12

Glenlivet 12Yr 12

Laphroaig 10 Yr 12

Aged Bourbon & Rye

Basil Hayden’s 8 Yr 12

Maker’s Mark 12

Michter’s Rye 12

Cognac

Hennessy 9

Premium Coffee

Nolita 9

frangelico, baileys, whipped cream

Irish 8

jameson, crème d menthe, whipped cream

Mexican 8

kahlua, chocolate syrup, whipped cream