



desserts \$11

CHOCOLATE & PASSION FRUIT MOUSSE CAKE

*dark chocolate mousse, passion fruit curd,
caramelized chocolate puffy rice, passion
fruit sauce & tuile*

GINGERBREAD PANNA COTTA

*pumpkin chantilly, gingerbread cookie,
vanilla meringue*

COFFEE CREAM PUFF

*orange marmalade, white chocolate
chantilly, coffee creme anglaise*

PEANUT BUTTER & JELLY CHEESECAKE

*peanut butter cheesecake, Graham cracker
crust, raspberry jelly coulis, torched
marshmallow sauce, candied peanuts*

HOUSEMADE DOUGHNUTS

*streusel glaze, whipped crème fraîche,
dipping sauce*

BROWNIE SUNDAE

*vanilla bean ice cream, dark chocolate &
hazelnut brownie bites, chocolate sauce,
candied hazelnut & vanilla chantilly*

DAILY ASSORTMENT OF ICE CREAM AND SORBET 8

barista service

Equator Coffee & Rare Cargo Artisan Teas

Wayfare Tavern adds a 5% surcharge to assist in complying with San Francisco mandates.

Water service upon request in compliance with state regulations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

dessert wine by the glass

2013 Royal Tokaji Wine Company Aszu "5 Puttonyos"

Hungary 12

2013 Navarro Vineyards Late Harvest Riesling "Cluster Select"

Anderson Valley, California 14

2010 Far Niente Late Harvest Semillon / Sauvignon Blanc "Dolce"

Napa Valley, California 20

Sandeman 20 Year Tawny Port

Douro, Portugal 16

Graham's Reserve Ruby Port "Six Grapes"

Douro, Portugal 10

2013 Domaine La Tour Vieille Banyuls

Roussillon, France 10

digestif



AMARO MONTENEGRO 8

FERNET BRANCA 8

CYNAR 9

ST GEORGE BRUTO AMERICANO 9

MICHELE CHIARLO GRAPPA DI MOSCATO 10

AMARO NONINO 12

CHARTREUSE GREEN 13

