

# LEAF DESSERT



## DESSERTS

Carrot Cake (v)	8
vegan buttercream icing, candied walnuts, carrot ginger sauce	
Layered Chocolate Mousse Cake (v)	9
ganache, blood orange cherry reduction	
Mango Plantain Brûlée (v, gf)	9
mango plantain custard, candied plantain, toasted coconut	
Strawberry Juniper Cheesecake (v)	10
vegan cheesecake, strawberry juniper sauce	
Ice Cream	3/5
single/double, rotating option add house sauce (+1)	

## COFFEE & TEA

Silver Canyon Drip Coffee	4
Espresso	3.75/5
single/double	
Latte or Cappuccino	4.5/6
single/double	
Matcha Latte	6
Boulder Teahouse Chai	5
whole milk; soy or oat milk (+1)	

## SIPPING

Naughty Chai	9
coffee liqueur, Boulder Teahouse chai milk options, whole; soy or oat (+1)	
Espresso Martini	11
coconut-washed reposado tequila, espresso, coffee liqueur	
Limoncello Sour	11
vodka, limoncello, vanilla	
W. & J. Graham 20 year Port	12
Don Ciccio Limoncello	8
Spirit Hound Sambuca	8
Raynal Brandy V.S.O.P	12
Johnnie Walker Green	14

## LOOSE LEAF TEA 4

### BLACK

Margaret's Hope Darjeeling  
mild, delicately flowery

Earl Grey Supreme  
premium black tea with oil of bergamot; bold, citrus flavor

### GREEN

Mystic Mountain  
spring harvested Mao Feng, gently rolled,  
uniform leaf, complex, full flavor and aroma, light sweetness

Jasmine Pearls  
top quality tea leaves scented with  
fresh jasmine blossoms rolled into tiny pearls

Cherry Rose Sencha  
organic sencha style tea with  
sweet spring cherry and blooming lush red rose

### OOLONG & PU-ERH

Milk Oolong (Taiwan)  
Jin Xuan oolong, creamy, nutty, buttery aroma

Elephant Moon 2010  
cooked & pressed, complex, rich, bold, smooth aftertaste

### HERBAL BLENDS

Lavender Mint  
organic peppermint, lavender

Feel Better Brew  
echinacea, rosehips, elder, rosemary,  
peppermint, lemon balm, licorice root, lemongrass

Boulder Tangerine  
cinnamon, chicory, tangerine,  
blackberry, hibiscus, orange blossom, clove

Vanilla Nut Rooibos  
rooibos, vanilla, almond & hazelnut

Chamomile  
organic chamomile blossoms

Peppermint  
organic peppermint



\*At Leaf, there is a 4% **Kitchen Living Wage Surcharge** added to each guest check to address the growing wage disparity among restaurant employees. This fee goes directly to our hardworking and creative Leaf Kitchen staff. We ask for your support in this new sustainable practice. A 20% gratuity may be added to parties of 6 or more; split plate fee \$3. \*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our ingredients may not be listed on the menu; please be specific with your server regarding any dietary restrictions.