

NARAMATA  
INN

DESSERT

**CHOCOLATE POT DE CRÈME**

*D Dutchmen crème fraîche*

17

**WHIPPED CHEESECAKE**

*Naramata fruit emulsion,  
hazelnut dacquoise*

17

**RHUBARB AND YOGURT TRIFLE**

*Crispy arlettes*

17

**DANA'S WARM SALTED  
CHOCOLATE CHIP COOKIES**

15

**DESERT FLOWER HONEY MACARONS**

*Parterre lavender*

15

# NARAMATA INN

## AFTER DINNER DRINKS

### SWEET & FORTIFIED WINES

Elephant Island 'Stella Port' N.V., Naramata Bench	14 / 2 oz
CedarCreek 'Reserve' Riesling Icewine 2017, Okanagan Valley	18 / 2 oz
Quails' Gate 'Optima' Late Harvest 2017, West Kelowna	12 / 2 oz
La Frenz 'Liqueur Muscat' N.V., Naramata Bench	12 / 2 oz
La Stella 'Moscato d'Osoyoos' 2019, Osoyoos	12 / 3 oz

### DIGESTIFS

Odd Society Spirits Mia Amato Amaro <i>Bitter with flavours of dark chocolate, orange, plum, nut and mint, in a sweet finish</i>	8 / 14
Esquimalt Wine Company Kina-Rouge <i>Wine and fortified blueberry juice base, with balanced and complex botanicals</i>	9 / 15
The Woods Nocino <i>Rich texture, sweet and nutty, hints of spice, coffee backbone, and orange top notes</i>	8 / 14

### WHISKY

Legend Distilling Wyatt Blended Whisky <i>Sweet toasted grain, hazelnut, orange, rye spice, molasses, burnt sugar, and vanilla, with medium body</i>	13 / 20
Arbutus Distillery Canadian Single Malt Whisky 3YR <i>Pear, milk chocolate and vanilla, with viscous and round texture</i>	9 / 16
Macaloney's Caledonian Distillery Mac Na Braiche Single Malt Spirit <i>Smooth, creamy, layered tropical fruits, wood spices, cacao and honey, with a lingering oak finish</i>	13 / 20

### AFTER-DINNER COCKTAILS

<b>Pelton Wheel</b> <i>Freshly pulled Tug 6 espresso, Devine Spirits Black Bear spiced honey rum, Legend Distilling Blasted Brew coffee liqueur, Legend Distilling Manitou orange + sumac liqueur, honey</i>	15
<b>E-M-F 30</b> <i>Freshly pulled Tug 6 espresso, Okanagan Spirits BRBN, Legend Distilling Naramaro, Arbutus Distillery vanilla liqueur, honey</i>	15