

House Made Desserts

BLUEBERRY CHEESECAKE

Vanilla Chiffon, Blueberry Compote,
Lemon Almond Crispies (D,G,N) 12

VANILLA BEAN CRÈME BRULÉE

Shortbread Cookie, Fresh Berries (D,G) 10

PEANUT BUTTER

BROWNIE SUNDAE

Malted Pretzels, Spiced Peanuts,
Peanut Butter Ice Cream (D,G,N) 12

PEACH MELBA CREAM PUFF

Mascarpone Mousse, Brown Sugar Peaches,
Bourbon Caramel Sauce (D,G) 12

WHITE FOREST MOUSSE CAKE

White Chocolate Mousse, Cherry Compote,
Whipped Cream (D,G) 12

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheeses,
Seasonal Jams & Accoutrements (D,G,N) 19

ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

Dessert Cocktails

ESPRESSO MARTINI

Three Olives Triple Shot Vodka, Vanilla Vodka
Kahlua Coffee Liqueur,
Lavazza Cold Brew, Agave 14

CHOCOLATE COVERED

RASPBERRY MARTINI

Boardroom Vodka, Crème De Cacao, Aperol,
Raspberry, Lemon, Egg White 14

Port & Dessert Wine

GRAHAM'S, 10 YEAR TAWNY Port	11
FONSECA, 20 YEAR TAWNY Port	17
SMITH WOODHOUSE, LBV, 2000, Port	13

Cognac

HENNESSEY VS	15
HENNESSEY VSOP	20
REMY MARTIN VSOP	14
REMY MARTIN 1738	18

Single Malt Scotch

BALVENIE Caribbean Cask	20
GLENFIDDICH Speyside, 12 Year	16
GLENLIVET Speyside, 12 Year	14
LAGAVULIN Islay, 16 Year	22
LAPHROIG Islay, 10 Year	14
OBAN Highland, 14 Year	22

Amaro

AVERNA	14
CYNAR	12
FERNET BRANCA	12

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more