

Dessert Menu



SMORES BRÛLÉE

*chocolate crème brûlée, honey cracker crumbs,
italian meringue*

\$12

AMARULA CHEESECAKE

*orange whipped cream
blackberry syrup*

\$10

CHOCOLATE TORTE

*flourless chocolate, chocolate ganache,
red wine berry coulis, peppermint crumble*

\$12

SNOWMAN GELATO

*vanilla gelato, chocolate nougatine,
shaved coconut, sprinkles*

\$8

GELATO

vanilla • chocolate

one scoop \$4 | two scoops \$8

SORBET

raspberry

one scoop \$3 | two scoops \$6

After Dinner Drinks

SWEET & FORTIFIED WINE

Rare Wine Co. "Savannah" Verdelho Madeira • \$12

KVW Cape Ruby • \$7

Warre's 10-year Tawny Port • \$9

Taylor Fladgate 20-year Tawny Port • \$14

Vin De Constance 2006 • \$17

GRAIN

Angel's Envy Bourbon • \$15

Bookers Bourbon • \$18

Highwest Double Rye • \$14

Whistle Pig 10 year Rye • \$20

SCOTCH

Macallan Fine Oak 15 yr • \$21

Macallan Fine Oak 18 yr • \$27

Glenliver 12 yr • \$14

Lagavulin 16 yr • \$21

Johnnie Walker Black • \$12

Johnnie Walker Blue • \$30

AGAVE AND CANE

Don Julio 70th Anejo • \$18

Don Julio 1942 Anejo • \$34

Clase Azul Reposado • \$18

Casa Dragones • \$40

Ron Zaccapa 23 Rum • \$14

HERB

Ramazzoti • \$12

Benedictine • \$10

Camaari • \$9

Chartruese • \$16

Fernet Branca • \$9

Cynar • \$8

Galliano L'Autentice • \$11

Black Sambuca • \$12

SWEET

Amarula Cream • \$8

FRUIT

Pierre Ferrand Cognac • \$12

Copper and King Brandy • \$20

Bar Sol Pisco • \$14