

DESSERTS

FORMAGGIO KITCHEN CHEESE PLATE

23

CHURROS

dulce de leche

12

MILK CHOCOLATE MOUSSE

orange, pistachio

11

BAKED CORTLAND APPLE CRISP

English custard ice cream

13

WARM CHOCOLATE CHIP COOKIES

milk

10

HAZELNUT AFFOGATO

espresso

9

ICE CREAM + SORBET

pumpkin, vanilla,

lemon sorbet

9



RARE TEA CO.

BLACK + GREEN

Lost Malawi English Breakfast,

Earl Grey, Genmaicha

6

HERBAL

English Peppermint,

Lemon Blend, Wild Rooibos

6



ATOMIC COFFEE ROASTERS

DRIP COFFEE

5

ESPRESSO

6

CAPPUCCINO

7

LATTE

7

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

DESSERT BEVERAGES

DESSERT WINE

'16 CASTELNAU
DE SUDUIRAUT

Sauternes, France

16

'17 SATTLERHOF
TROCKENBEERENAUSLESE
SAUVIGNON BLANC

Osterreich, Austria

24

'18 DOMAINE BELARGUS
'LES QUARTS'

Quarts-de-Chaume, France

27

NV BODEGAS CÉSAR FLORIDO
MOSCATEL ESPECIAL

Jerez, Spain

10

NV BODEGAS VALDESPINO
'DON GONZALO' OLOROSO

Jerez, Spain

16

'17 TUA RITA 'SESE'

Passito Di Pantelleria, Italy

125 500ML

'17 CORTE SANT'ALDA
'RECIOTO' VALPOICELLA

Veneto, Italy

96 500ML



AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Reyka vodka, espresso, cardamom

12

BLACK FOREST SOUR

Malfy gin, cherry, cacao, citrus

12

REVOLVER

rye whiskey, coffee liquor, flamed orange

12



SIPPING SPIRITS

PAUL BEAU HORS D'AGE
COGNAC GRAND CHAMPAGNE

26

2005 CHÂTEAU ARTON
'MILLÉSIME' HAUT-ARMAGNAC

28

1986 CHÂTEAU DE LÉBERON
ARMAGNAC

30/60

full spirits list available

