



dessert

sweets

FORMAGGIO CHEESE PLATE <i>seasonal accompaniments</i>	23	CHOCOLATE MOUSSE <i>pistachio, sea salt</i>	11
TALEGGIO CRÈME BRÛLÉE <i>cranberry, almond, grilled bread</i>	16	CARROT CAKE <i>cream cheese frosting</i>	12
MILK + COOKIES <i>chocolate chip</i>	11	HAZELNUT AFFOGATO <i>Leyden Street espresso</i>	10

dessert cocktails

HOT CHOCOLATE <i>Green Chartreuse, cardamom, fennel whipped cream</i>	16	REVOLVER <i>rye whiskey, coffee liqueur, flamed orange</i>	14
HOT BUTTERED RUM CIDER <i>2009 Alcove Plantation Australian Rum, clove, cinnamon, ginger butter</i>	15	ESPRESSO MARTINI <i>vodka, espresso, cardamom</i>	15

rare tea co.

BLACK + GREEN 6
Lost Malawai English Breakfast, Earl Grey, Genmaicha, Himalayan Harvest, Lakysiew Harvest, Satemwa Harvest

HERBAL 6
English Peppermint, Lemon Blend, Wild Rooibos

leyden st. coffee co.

DRIP COFFEE	5
ESPRESSO	6
CAPPUCCINO	7
LATTE	7



dessert wines

'18 ROYAL TOKAJI LATE HARVEST <i>Tokaji, Hungary</i>	14
'17 SATTLERHOF TROCKENBEERENAUSLESE <i>Österreich, Austria</i>	24
'15 CHATEAU SOUCHERIE PREMIER CRU <i>Coteaux du Layon, France</i>	25
NV BODEGAS VALDESPINO 'DON GONZALO' OLOROSO <i>Jerez, Spain</i>	16
NV VELENOSI 'VISCIOLE' <i>Marche, Italy</i>	19
QUINTA DA CÔRTE 10 YEAR TAWNY <i>Douro, Portugal</i>	19
'17 TUA RITA 'SESE' <i>Passito Di Pantelleria, Italy</i>	125
'17 CORTE SANT'ALDA 'RECIOTO' VALPOICELLA <i>Veneto, Italy</i>	125

sipping spirits

PRIVATEER NAVY YARD 'BY TSG'	12
2009 PLANTATION AUSTRALIAN 'ALCOVE SELECT' PAL CORTADO SHERRY CASK FINISH	8/14
2010 PIERRE FERRAND 'ALCOVE SELECT' PAUILLAC CASK	13/24

*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.