



dessert

sweets

FORMAGGIO CHEESE PLATE 23
seasonal accompaniments

CREAMSICLE SUNDAE 15
blood orange cream, pistachio

MILK + COOKIES 12
chocolate chip

HAZELNUT AFFOGATO 10
Leyden Street espresso

DARK CHOCOLATE TART 15
sea salt, caramel

dessert cocktails

HOT CHOCOLATE 16
*Green Chartreuse, cardamom,
fennel whipped cream*

HOT BUTTERED RUM CIDER 15
*2009 Alcove Plantation Australian
Rum, clove, cinnamon, ginger butter*

REVOLVER 14
*rye whiskey, coffee liqueur,
flamed orange*

ESPRESSO MARTINI 15
vodka, espresso, cardamom

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.