



dessert

sweets

FORMAGGIO CHEESE PLATE <i>seasonal accompaniments</i>	23	MILK + COOKIES <i>chocolate chip</i>	12
STRAWBERRY BUCKLE <i>streusel crumble, vanilla ice cream</i>	15	DARK CHOCOLATE TART <i>sea salt, caramel</i>	15
CREAMSICLE SUNDAE <i>blood orange cream, pistachio</i>	15	HAZELNUT AFFOGATO <i>Leyden Street espresso</i>	10
CHOCOLATE TRUFFLES <i>sesame, pine nuts, cocoa</i>	12	ICE CREAM + SORBET <i>rotating selection</i>	9

dessert cocktails

REVOLVER <i>rye whiskey, coffee liqueur, flamed orange</i>	14	ESPRESSO MARTINI <i>vodka, espresso, cardamom</i>	15
IRISH COFFEE <i>whiskey, Alcove Irish Cream</i>	14	MILK PUNCH <i>rotating selection</i>	9

rare tea co.

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

HERBAL
*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, HU</i>	14
'17 SATTLERHOF TROCKENBEERENAUSLESE <i>Südsteiermark, AT</i>	24
'16 CASTELNAU DE SUDUIRAUT <i>Sauternes, FR</i>	16
'15 CHATEAU SOUCHERIE PREMIER CRU <i>Coteaux du Layon, FR</i>	25
NY BODEGAS VALDESPINO 'DON GONZALO' OLOROSO <i>Jerez, ES</i>	16
QUINTA DA CÔRTE 10 YEAR TAWNY <i>Porto, PT</i>	19
'18 DOMAINE BELARGUS 'ROUÈRES' 375ML <i>Quarts-de-Chaume, FR</i>	225
'17 TUA RITA 'SESE' 500ML <i>Passito di Pantelleria, IT</i>	125
'17 CORTE SANT'ALDA 'RECIOTO' VALPOLICELLA 500ML <i>Veneto, IT</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.

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