

DESSERT

Key Lime Pie	13^{.99}
<i>whipped cream & lime zest</i>	
Salted Chocolate Mousse *	11^{.99}
<i>valrhona chocolate, maldon salt</i>	
Sticky Date Cake	14^{.99}
<i>date crumble, brown butter gelato, toffee sauce</i>	
Flourless Molten Chocolate Cake *	13^{.99}
<i>hot fudge, vanilla whipped cream</i>	
Rootbeer Float *	10^{.99}
<i>sprecher rootbeer, vanilla gelato</i>	
Gelato & Sorbet Scoops *	8^{.99}
<i>brown butter, salted caramel, chocolate, vanilla, mango sorbet</i>	

Coffee & Tea

Organic Tea Selection

*peppermint, chamomile, turmeric ginger,
masala chai, jasmine, japanese green, earl grey,
english breakfast - 6^{.00}*



French Press

*our custom blend Project X,
roasted by Metropolis - 6^{.00}*



Espresso - 4^{.00} ° Macchiato - 5^{.00} ° Cappuccino - 6^{.50}

DESSERT DRINKS

Chocolate Nocello Martini	14^{.95}
<i>pisoni chocolate grappa, walnut liqueur, nuit blanche vodka</i>	
Espresso Martini	15^{.95}
<i>mr. black espresso liqueur, nuit blanche vodka, cold brew, coffee & cocoa bitters</i>	
100 Year Old Cigar	18^{.00}
<i>ron zacapa 23, cynar, laphroaig, angostura</i>	



Sea Cider, Prohibition (4oz)	7^{.00}
<i>heirloom apple cider aged in rum soaked bourbon barrels</i>	

* Gluten Free Options Available



DESSERT WINES

Château Coutet, 2010, Sauternes (2oz)	16
Noval 10 yr Tawny Port (2oz)	11
Noval 20 yr Tawny Port(2oz)	22
Henriques & Henriques, Verdelho, Madeira, 1981 (2oz)	49

AMARO & DIGESTIF

Amaro Nonino.....	18
Averna	12
Baileys	12
Branca Mentha	14
Braulio	14
Chartreuse Green	18
Chartreuse Yellow	18
Chartreuse VEP	30
Cio Ciaro	10
Cynar.....	14
Don Ciccio Carciofo	14
Don Ciccio Fernet.....	14
Fernet Branca	14
Grand Marnier.....	14
Kahlua	10
Luxardo Abano	10
Meletti	10
Montenegro	16
Prado Pastis.....	12
Varnelli Sibia.....	16

BRANDY

Chateau Breuil VSOP	18
Delord 25 yr Armagnac	24
Laird's Apple Brandy.....	12
Meukow VS.....	12
Nonino Grappa Moscato	18
Pierre Ferrand Double Cask Reserve	24

