
Desserts

CHOCOLATE ORANGE CAKE	12
roasted ginger, asian pear, benne seed	
<i>suggested pairing: Amaro Nardini, Veneto, Italy - 13</i>	
CHESTNUT MONT BLANC	12
pink lady apples, crème fraîche, speculoos	
<i>suggested wine pairing: Niepoort, "Dry White Port", Douro, Portugal -16</i>	
BUTTERSCOTCH PUDDING	12
banana, white miso, vanilla bean, smoked salt	
<i>suggested wine pairing: Chateau Pajzos "5 puttonyos," tokaji aszú, Hungary, 2017 -21</i>	
CHOCOLATE PECAN PIE	12
sorghum & vanilla ice cream	
<i>suggested pairing: Maison Dudognon "Grande Champagne Reserve" Cognac - 20</i>	
SORBET	7
offering changes daily	

Dessert Cocktails

CAFE AGAVE	16
reposado tequila, Cantera Negra, Ancho Reyes, cold brew	
CHOCOLATE MARTINI	16
vodka, Bailey's cream, creme de cacao, sfumato, house chocolate sauce	
HUSK GRASSHOPPER	13
creme de menthe, creme de cacao, Centum Herbis, cream, Branca Menta	

Digestives

AMARO LUCANO	“Zero” <i>rosemary citrus</i>	12
BRAULIO	<i>gentian, wormwood, clove, star anise, mint</i>	18
GREEN CHATREUSE	“VEP” <i>anise seed, citrus peel, peppermint, tobacco</i>	60
AMARETTO	<i>marzipan, apricot, caramel & chocolate</i>	11
UNDERBERG	<i>licorice, anise, clove- individually bottled</i>	5

Dessert Wine

CHÂTEAU SUDUIRAUT SAUVIGNON BLANC, SÉMILLON	1er Cru Classé, Sauternes, France 2013 <i>orange peel, apricot, honey, hazelnut, cream</i>	22
MARCEL DEISS France, 2006 GEWÜRZTRAMINER	“Sélection de Grains Nobles,” Alsace, <i>lychee, candied ginger, marzipan, caramel</i>	26
CHATEAU PAJZOS 2017 FURMINT, HÁRSLEVELŰ	“Tokaji Aszú 5 Puttonyos,” Tokaj, Hungary, <i>peach, melon, butterscotch, honey, blossom</i>	15 3 oz/5 oz
ELIO PERRONE BRACHETTO, MOSCATO	“Bigaro,” Frizzante Rosé, Italy <i>raspberry, strawberry, cream, light fizz</i>	9/14

Fortified Wine

NIEPOORT RABIGATO, VIOSINHO	“Dry White” Douro, Portugal <i>dried apricot, nutty, dried herbs</i>	16
SMITH WOODHOUSE TOURIGA NACIONAL BLEND	“LBV” Douro, Portugal, 2009 <i>blackberry, chocolate, mint, licorice, cedar</i>	14
MANOUEL BOULLOSA CARCAVELOS	“Quinta dos Pesos” Lisboa, Portugal, 1992 <i>dates, bitter orange, toffee, seasalt</i>	15
RARE WINE COMPANY VERDELHO	“Savannah Verdelho” Madeira, Portugal <i>dried tropical fruit shortbread, caramel, citrus</i>	16
SMITH WOODHOUSE TOURIGA NACIONAL BLEND	“10 Year Tawny Port,” Douro, Portugal <i>dried red fruit, fig, nutty, cacao, nutmeg</i>	14