
Desserts

BUTTERMILK CHESS PIE	12
Brown Butter Methodical Coffee Ice Cream	
<i>Suggested Pairing: Meletti Limoncello - 12</i>	
CHOCOLATE TIRAMISU	12
Methodical Coffee, Red Beet, Creme Fraiche	
<i>Suggested Pairing: Amaro Nardini, Veneto, Italy - 13</i>	
BUTTERMILK PANNA COTTA	12
Honey, Grapefruit, Chamomile, Orange Blossom	
<i>Suggested Pairing: Mommpop Blood Orange Vermouth, California - 15</i>	
STICKY TOFFEE PUDDING	12
Sweet Potato, Smoked Cocoa Nib, Bourbon, Milk Chocolate Ice Cream	
<i>Suggested Pairing: Casa Manouel Boullosa, Carcavelos, Lisboa, Portugal, 1992, -17</i>	
SORBET	7
Offering Changes Daily	

Dessert Cocktails

CAFE AGAVE	16
Reposado Tequila, Cantera Negra, Ancho Reyes Chili Liqueur, Cold Brew	
CHOCOLATE MARTINI	16
Vodka, Bailey's Cream, Creme De Cacao, Sfumato, House Chocolate Sauce	

Digestives

AMARO LUCANO	“Zero” <i>Rosemary, Citrus - Non-Alcoholic</i>	12
CYNAR	<i>Artichoke, Gentian, Caramel, Honey, Spices</i>	12
GREEN CHATREUSE	“VEP” <i>Anise Seed, Citrus Peel, Peppermint, Tobacco</i>	60
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
CHATEAU PAJZOS 2017 FURMINT, HÁRSLEVELÜ	“Tokaji Aszú 5 Puttonyos,” Tokaj, Hungary, <i>Peach, Melon, Butterscotch, Honey, Blossom</i>	23
MAROLO NEBBIOLO	“Milla Grappa & Chamomile” <i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i>	14
MAROLO SANGIOVESE	“Brunello di Montalcino Grappa” <i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i>	17
ELIO PERRONE BRACHETTO, MOSCATO	“Bigaro,” Frizzante Rosé, Italy <i>Raspberry, Strawberry, Cream, Light Fizz</i>	9/14 3 oz/5 oz

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
CASA MANOUEL BOULLOSA 1992 CARCAVELOS	“Quinta dos Pesos,” Lisboa, Portugal, 17 <i>Dates, Bitter Orange, Toffee, Seasalt</i>	17
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
W & J GRAHAM’S TOURIGA NACIONAL BLEND	Vintage Port, Douro, Portugal, 1994 <i>Blackberry, Dark Chocolate, Violets, Velvet, Rich</i>	35