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## 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: Mommmypop 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”<br><i>Rosemary, Citrus - Non-Alcoholic</i>            | 12 |
| CYNAR           | <i>Artichoke, Gentian, Caramel, Honey, Spices</i>            | 12 |
| GREEN CHATREUSE | “VEP”<br><i>Anise Seed, Citrus Peel, Peppermint, Tobacco</i> | 60 |
| AMARETTO        | <i>Marzipan, Apricot, Caramel &amp; Chocolate</i>            | 11 |
| UNDERBERG       | <i>Licorice, Anise, Clove - Individually Bottled</i>         | 5  |

## Dessert Wine

|                                                |                                                                                                 |                     |
|------------------------------------------------|-------------------------------------------------------------------------------------------------|---------------------|
| CHÂTEAU SUDUIRAUT<br>SAUVIGNON BLANC, SÉMILLON | 1er Cru Classé, Sauternes, France 2013<br><i>Orange Peel, Apricot, Honey, Hazelnut, Cream</i>   | 22                  |
| MARCEL DEISS<br>France, 2006<br>GEWÜRZTRAMINER | “Sélection de Grains Nobles,” Alsace,<br><i>Lychee, Candied Ginger, Marzipan, Caramel</i>       | 26                  |
| CHATEAU PAJZOS<br>2017<br>FURMINT, HÁRSLEVELÜ  | “Tokaji Aszú 5 Puttonyos,” Tokaj, Hungary,<br><i>Peach, Melon, Butterscotch, Honey, Blossom</i> | 23                  |
| ELIO PERRONE<br>BRACHETTO, MOSCATO             | “Bigaro,” Frizzante Rosé, Italy<br><i>Raspberry, Strawberry, Cream, Light Fizz</i>              | 3 oz / 5 oz<br>9/14 |

## Fortified Wine

|                                             |                                                                                                  |    |
|---------------------------------------------|--------------------------------------------------------------------------------------------------|----|
| NIEPOORT<br>RABIGATO, VIOSINHO              | “Dry White” Douro, Portugal<br><i>Dried Apricot, Nutty, Dried Herbs</i>                          | 16 |
| SMITH WOODHOUSE<br>TOURIGA NACIONAL BLEND   | “LBV” Douro, Portugal, 2009<br><i>Blackberry, Chocolate, Mint, Licorice, Cedar</i>               | 14 |
| CASA MANOUEL BOULLOSA<br>1992<br>CARCAVELOS | “Quinta dos Pesos,” Lisboa, Portugal,<br><i>Dates, Bitter Orange, Toffee, Seasalt</i>            | 17 |
| RARE WINE COMPANY<br>VERDELHO               | “Savannah Verdelho” Madeira, Portugal<br><i>Dried Tropical Fruit Shortbread, Caramel, Citrus</i> | 16 |
| SMITH WOODHOUSE<br>TOURIGA NACIONAL BLEND   | “10 Year Tawny Port,” Douro, Portugal<br><i>Dried Red Fruit, Fig, Nutty, Cacao, Nutmeg</i>       | 14 |