

## Desserts

BLUEBERRY PIE SUNDAE	10
Brown Butter Ice Cream, Cinnamon	
<i>Suggested Pairing: Meletti Limoncello - 12</i>	
STRAWBERRY TRIFLE	12
Lemon Cake, Basil, White Chocolate	
<i>Suggested Pairing: Chateau Pajzos Tokaji Aszu 5 Puttonyos- 21</i>	
ROOT BEER FLOAT SUNDAE	10
Dark Chocolate Ice Cream, Candied Peanut	
<i>Suggested Pairing: Château Pellebaut "Selection," Armagnac- 18</i>	
CARROT CAKE	12
Whipped Cheesecake, Black Walnut, Ginger	
<i>Suggested Pairing: Casa Manuel 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
BRANCA MENTA	<i>Fresh Peppermint, Menthol, Herbs, Spices</i>	14

# Dessert Wine & Grappa

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 GRAPPA	“Milla Grappa & Chamomile” <i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i>	14
MAROLO SANGIOVESE GRAPPA	“Brunello di Montalcino Grappa” <i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i>	17

# 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, <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