

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 Baulosa, 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	
NOCTURNE	20
Bardstown Origin Bourbon, Coffee Infused Vermut, Suze, Orange	

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>	65
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