



endings

APRICOT FRANGIPANE TART 7

Almond Crème • Candied Apricot

ICE CREAM 6

Seasonal Flavors • Accompaniments

SWEET POLENTA CAKE 7

Berry Jam • Honey Whipped Cream

BUTTERSCOTCH BUDINO 7

Salted Caramel • Pistachio Crumble

MOCHA ICE BOX CAKE 7

Cocoa • Mascarpone • Cookie Crumble

HOUSE DONUTS 7

Chocolate Ganache • Crème Anglaise • Salted Caramel

CAMPFIRE BREAD PUDDING 7

Chocolate • Marshmallow • Graham • Ice Cream

CAFÉ

COFFEE 3

ESPRESSO 3.5

CAPPUCCINO 4

LATTE 4

NUMI TEAS

GOLDEN CHAI 3

JASMINE GREEN 3

CHAMOMILE LEMON 3

AGED EARL GREY 3

CORDIALS

BAILEY'S 8

FRATELLA 8

GRAND MARNIER 8

DRAMBUIE 8

ALL-NATURAL AMARETTO 8

SAMBUCCA 8

TUACA 8

EXECUTIVE CHEF:

Rob Ayala



digestifs

DESSERT COCKTAILS

AFFOGATO 10

Espresso / Fratella / Ice Cream

ESPRESSO MARTINI 10

Stoli Vanil / Kahlua / Espresso

MEXICAN CHOCOLATE 10

Mezcal / Kahlua / Coffee / Cayenne / Chocolate
Whipped Cream

HOT COCOA 10

Godiva / Grand Marnier / Chocolate / Orange Zest
Whipped Cream

DESSERT WINE

QUINTA do NOVAL VINTAGE PORT 9

TAYLOR FLADGATE 10 YEAR TAWNY 11

GRAHAM'S 6 GRAPES RESERVE RUBY 8

HENRIQUES & HENRIQUES RAINWATER MADIERA 9

ALEXANDER GRAPPA 11

COGNACS / SCOTCH

OBAN 14 YEAR 15

BALVENIE DOUBLEWOOD 10

GLENLIVET 12 YEAR 13

MACALLAN 12 YEAR 13

DEWAR'S WHITE LABEL 9

COURVOISIER V.S.O.P. 10

