dessert

sticky toffee pudding  13.95
speculoos ice cream
*recommended wine pairing - broadbent, malmsey, 10yr madeira  18

peanut butter fudge cheesecake  11.95
bittersweet chocolate, salted caramel, innis & gunn whipped cream

salted caramel apple  12.95
cinnamon apple, sponge cake, green apple coulis, whipped cream, salted caramel gelato

chocolate decadence  11.95
chocolate caramel cake, chocolate glaze, gold dusted caramel corn, chocolate gelato

dessert cocktail

espresso martini
new amsterdam vodka, kahlua, espresso  16

coffee by intelligentsia

drip - infinite blend, honduras, brazil  6
flavor notes: caramel, chocolate, dried fruits

decaf drip - librarian blend, el salvador  6
flavor notes: berry, milk chocolate, sweet nuts

espresso & decaf - black cat analog, brazil  6
flavor notes: dark chocolate

nitro & cold brew - polar cat blend, ethiopia  8

flowering white tea by Qi Botanical  6
osmanthus
jasmine
strawberry
peach
digestif
amaretto disaronno  14
amaro montenegro  13
averna amaro  12
campari  12
fernet branca  12
grand marnier  14
sambuca  12
sambuca black  12

cognac
hennessy vsop  16
hennessy xo  60
hennessy paradis  170
hardy noces d’Or  55
louis xiii  1/2oz 110 / 1oz  215 / 2oz  425

fortified wine
sandeman, 10 year tawny, douro  14
taylor fladgate, 20 year tawny, douro  16
broadbent, malmsey, 10 year, madeira  18

sweet wine
charles hour, uroulat, jurancon, 2014  15
kracher, beerenauslese, burgenland, 2015  16
royal tokaji, 5 puttonyos tokaji aszu, tokaji,  20