

dessert

sticky toffee pudding 12

speculoos ice cream

*recommended wine pairing- broadbent, malmsey, 10yr madeira 18

peanut butter fudge cheesecake 11

bittersweet chocolate, salted caramel, innis & gunn whipped cream

chocolate mousse cake 11

almond crunch, chocolate passion fruit ice gelato

dessert cocktail

espresso martini

new amsterdam vodka, kahlua, espresso 13

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

flowering white tea by Qi Botanical 6

osmanthus

strawberry

jasmine

peach

digestif 12

amaretto disaronno
averna amaro
dolin dry
dolin sweet rouge
fernet branca
grand marnier
sambucca
st. george absinthe

cognac

remy martin vsop 14
hennessy xo 40
louis xiii 1/2oz 128/ 1oz 256 / 2oz 384

port/ madeira/ sherry 3 oz *pour*

taylor fladgate 10 year tawny port 14
taylor fladgate 20 year tawny port 18
taylor fladgate 30 year tawny port 30
taylor fladgate 40 year tawny port 45
gonzales pedro bypass px “nectar” sherry ~ andalucia, sp 20

dessert wine 3 oz *pour*

famille perrin muscat de beaumes de venise 2016 ~ rhone 15
chateau clos haut peyraguey 2006 ~ sauternes, fr 25
royal tokaji “5 puttonoyos” 2013 ~ hungary 25
Inniskillin “Vidal” Icewine 2017 ~ Niagara Peninsula, Canada 35
far niente “dolce” 2015 ~ napa valley 45