

dessert

sticky toffee pudding 13.⁹⁵

speculoos ice cream

*recommended wine pairing - v. barbeito, historical series,
boston bual 17

salted peanut decadence 12.⁹⁵

caramelized peanut crisp, peanut butter cremeux,
salted peanut ice cream

chocolate sin cake 12.⁹⁵

chocolate gelato, chocolate caramel mousse

coconut 3-ways 11.⁹⁵

coconut sorbet, passion fruit caramel, coconut cake

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

strawberry

jasmine

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 17

v. barbeito, historical series, boston bual 17

v. barbeito, historical series, charleston sercial 17

sweet wine

charles hour, uroulat, jurancon, 2014 15

kracher, beerenauslese, burgenland, 2015 16

royal tokaji, 5 puttonyos tokaji aszu, tokaji, 20