



## DESSERT MENU



## desserts

### **sticky toffee pudding 13.95**

dulce de leche ice cream

\*recommended wine pairing - taylor fladgate, 20 year tawny, douro 16

### **strawberry cheesecake pops 11.95**

strawberry yogurt mousse, vanilla wafer crumble, white chocolate

### **chocolate sin cake 12.95**

chocolate gelato, caramel mousse, shattered chocolate

### **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, 2onduras, 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 16

## sweet wine

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

