

MENU

AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

YUZU CHOCOLATE TART	11	OLIVE & ROSEMARY (v)	11
yuzu chocolate ganache / dark chocolate crust yuzu mousse / sake & toasted rice ice cream miso caramel / chocolate crumble		poached pear / rosemary crumble olive oil ice cream / charcoal maldon salt honey olive tuile	
MATCHAMISU (v)	11	SEASONAL GELATO (v/g)(gf)	8
matcha mousse / matcha crumble / lady fingers		changes daily. ask your server for details	

COFFEE & TEA

Coffee	3½	Macchiato	4¼	London Fog	4¼
Decaf Coffee	3½	Pluck© Teas	3½	Chai Tea Latte	4¼
Cappuccino	4¼	Iced Shaken Espresso	4¼	Espresso	4
Latte / Iced Latte	4¼	Matcha / Iced Matcha Latte	5	Americano	4¼

Upgrade to soy milk for \$0.75
Upgrade to oat milk for \$0.75

FINISH OFF WITH SOMETHING A LITTLE STRONGER

SCOTCH (10Z)

J&B Rare	8
Johnnie Walker Black Label	12
Bruichladdich 'The Classic	14
Laddie' Single Malt	18
Macallan 12 Year Double Cask	26
Macallan 15 Year Double Cask	32
Johnnie Walker Blue Label	

BRANDY/COGNAC (10Z)

St. Remy VSOP	8
Marie Duffau Bas Armagnac	11
Hennessy VS	14

DIGESTIF (10Z)

Amaro Nonino	8
Aperol	8
Campari	8
Grand Marnier	8
Amaro Montenegro	8
Bailey's	9
Sambuca White	9
Limoncello	9

WHISKEY (10Z)

Crown Royal Northern Harvest	8
Jameson Irish Whiskey	8
Bulleit Bourbon	8
Jack Daniel's Tennessee Whiskey	9
Basil Hayden Straight Bourbon	12
Suntory Whisky Toki	12
Woodford Reserve Distiller's Bourbon	13
Michter's Small Batch Bourbon	15
Miyagikyo Japanese Single Malt	16

PORT (20Z)

Taylor Fladgate 10 YR	10
Taylor Fladgate 20 YR	14

SPECIALTY COFFEE

B-52	10
Irish Coffee	10
Spanish Coffee	10
Bailey's Coffee	10
Monte Cristo	10

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

All parties of 8 or more will be subject to a 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts