

The Dessert

MENU



AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

PIÑA COLADA TRES LECHES (v) 12
triple layer vanilla sponge cake / whipped cream
cinnamon & rum infused pineapple
cinnamon crumble / coconut ice cream

TIRAMISU 12
chocolate sponge cake / Baileys mascarpone cream
espresso syrup / cocoa powder / espresso ice cream

STRAWBERRY SHORTCAKE 12
vanilla sponge cake / strawberry coulis
white chocolate mousse / whipped cream
fresh strawberries

SEASONAL GELATO (v/g)(gf) 9
Changes daily. ask your server for details.

COFFEE & TEA

Coffee	3¾	Macchiato	4¾	London Fog	5
Decaf Coffee	3¾	Pluck© Teas	3¾	Chai Tea Latte	5
Cappuccino	5	Iced Shaken Espresso	5	Espresso	4
Latte / Iced Latte	5	Matcha / Iced Matcha Latte	5½	Americano	4½

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

APERATIF / 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 an 20% gratuity.

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