

DESSERT

KEY LIME PIE - 9

toasted marshmallow fluff, coconut anglaise, lime zest crumble

APPLE PIE - 9

caramel sauce, snickerdoodle tuile, chantilly cream

PUMPKIN PIE - 9

amaretto anglaise, spiced chantilly cream, ginger tuile

PECAN PIE - 9

bourbon caramel, mascarpone chantilly, maple cookie

PEANUT BUTTER CHOCOLATE PIE - 9

concord grape coulis, peanut brittle, chantilly cream

A LA MODE - 4

HOUSE MADE GELATO - 8

choice of

mocha double chocolate chip biscotti

caramel toffee pumpkin spice biscotti

HOUSE MADE SORBET ^(VG, GF) - 8

seasonal flavor trio almond biscotti

COFFEE & TEA

FRENCH PRESS

oliver's private blend

HALF 12oz - 6

FULL 32oz - 12

LATTE - 6

CAPPUCCINO - 6

ESPRESSO - 5

DOUBLE ESPRESSO - 10

MIGHTY LEAF TEA - 6

organic breakfast - black

decaf earl grey - black

chamomile citrus - herbal

organic green dragon - green

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AFTER DINNER BEVERAGES

COCKTAILS - 14

mocha-tini
van gogh dutch chocolate vodka,
cold brew coffee liqueur,
dark cocoa liqueur,
fresh brewed espresso

espresso martini
fresh brewed espresso,
espresso & vanilla vodka,
cold brew coffee liqueur

vermouth flip
cocoa nib infused antica
formula vermouth, fernet,
maple syrup, whole egg, nutmeg

industry handshake
vodka, fernet-branca,
fernet-branca menta,
cold brew coffee liqueur,
fresh brewed espresso

PORT

taylor fladgate
 10yr tawny 14
 graham's
 six grapes reserve 13
 late bottled vintage 2015 15
 cockburn's 20yr tawny 40
 sandeman *apitiv reserve white* 12

GRAPPA

antinori tignanello 23

DESSERT WINE

château guiraud "*petite guiraud*"
sauternes, 2016 9

COGNAC

camus *borderies xo* 52
 courvoisier *vs* 11
 courvoisier *vsop* 16
 gautier *vs* 10
 grand brulot *vsop café* 11
 hennessy *vs* 18
 hennessy *xo* 52
 hine *H* 16
 martel *xo* 55
 remy martin *xo* 52
 tesson *xo no. 29* 75
 tesson *xo no. 53* 40

APERTIVO - 12

americano
campari, sweet vermouth, soda

aperol spritz
aperol, soda, prosecco

ferrari & soda
fernet-branca, campari, soda, orange

last call
suze, tonic, orange wedge

BRANDY

daron fine calvados 14
 laird's apple jack 10
 copper & kings
 american craft brandy 14
 butchertown reserve cask 22
 navazos palazzi *pedro ximénez single cask*
brandy de jerez 35-60+yr 25/oz

AMARO & DIGESTIF

averna 9
 bráulio 15
 chartreuse
 green 14
 yellow 15
 V.E.P. green 35
 V.E.P. yellow 35

cynar 8
 don ciccio & figli "*amaro don fernet*" 10
 don ciccio & figli "*tonico ferro-kina*" 9
 don ciccio & figli "*amaro delle sirene*" 8
 elisir novasalus 10
 fernet-branca 11
 fernet branca menta 11
 meletti 7
 meletti fernet 8
 meletti limoncello 9
 meletti anisette 9
 montenegro 13
 nonino 7
 punt e mes 7
 ramazzotti 9
 suze 9
 tuaca 8

ARMAGNAC

domaine tariquet *xo* 28
 laressingle *xo* 20
 puysegur *vintage 1970* 42
 puysegur *vintage 1991* 35

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