

AFTER DINNER BEVERAGES

Affogato 3.50
Vanilla Bean Ice Cream and Peet's Espresso

For an additional charge add:

<i>Bailey's</i>	6.50	<i>Amaretto Disaronno</i>	7
<i>Kahlua</i>	5	<i>Frangelico</i>	6.50

Perfect Irish Coffee 10
Peet's Medium Roast Brewed Coffee, Tullamore D.E.W. Irish Whiskey, Sugar Cubes, Heavy Cream

Salted Caramel Martini 14
Absolut Vodka, Licor 43, Bailey's, and Caramel Sauce

Kahlua Espresso Martini 16
Made with Peet's Espresso Coffee

Hot Tottie 8
Jim Beam, Honey, and Lemon

Cognacs

Courvoisier 27

D'usse 18

Ports 3oz pour

Dows Port Tawny 20 year 93pts. 29
Soft in texture yet mouth-coating in its intensity, this is a honeyed, nutty wine filled with dried fruit, toffee, and almond butter aromas and flavors.

Quinta Do Vesuvio Port Vintage '17 96pts. 39
This offers an exquisite mix of raspberry, black currant, plum, and fig pâte de fruit notes. Bramble, anise, and applewood details are tucked in neatly, on the finish.

Port Wine Profiles

Ruby - This red wine Port tastes of berries, spice, and chocolate.

Tawny - Offers more caramel and nut flavors with dried fruit.

White - Has bright flavors like apple, citrus peel, and toasted nuts.

Vintage - Has a wide array of flavors, including almond, butterscotch, graphite, and green peppercorn.

DESSERTS & COFFEE

Seven Layer Coconut Cake with Crème Anglaise 9

New Orleans Inspired. Italian buttercream, toasted coconut, vanilla crème anglaise.

Sticky Toffee Pudding 9

A warm dark, dense sponge cake made with chopped dates, topped with a sweet toffee sauce, vanilla ice cream, and pecans.

Biscoff Cheesecake 9

White chocolate & Biscoff butter swirl cheesecake with a buttery biscuit crust, Biscoff spread, topped with whipped cream and shaved white chocolate.

Apple Olive Oil Cake 8

A light airy cake with sugar-dusted fresh apple baked in, adding a hint of sweetness and apple pie spices with hints of extra virgin olive oil, classic crème anglaise, caramel sauce.

Key Lime Pie 8

Original Florida recipe! Tart and creamy.

Chocolate & Vanilla Custard Tart 9

Layers of toasted coco hazelnut crust, a thick layer of vanilla cream custard, topped with an amaretto chocolate pate. Finished with chocolate ganache and raspberry coulis.

Espresso 2/4

1oz Shot or Doppio (Double)

Cappuccino 3.50

Espresso with Steamed & Frothed Milk

Latte 3.75

Espresso with Steamed Milk & Foam

We take pride in preparing our food from scratch every day. Some items will have limited availability. Food prepared in our restaurant is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!