



INDULGE

Chocolate S'more Cake N | 14

Chocolate Sponge and Mousse, Toasted Meringue
Candied Pine Nuts

Bergamot & Basil Pot de Crème N GF | 14

Bergamot and Earl Grey Infused Cream, Basil Curd
House Made Granola

Upside Down Pecan Pie N | 14

Maple Cream, Pecan Foam, Candied Pecan
Exotic Caramel, Brown Butter Ice Cream

Pear & Hibiscus Pavlova GF | 14

Crème Fraiche Lime Gelato, Vanilla Chantilly
Swiss Meringue, Pear-Hibiscus Reduction

GF | Gluten Free N | Contains Nuts

SWEET & FORTIFIED

Château Laribotte | 14

2022 Sauternes, Bordeaux, France

Michele Chiarlo Nivole | 15

2023 Moscato d'Asti, Piedmonte, Italy

Fèlsina | 19

2017 Vin Santo, Chianti Classico, Italy

Inniskillin | 22

2021 Ice Wine, Niagara Peninsula, Canada

Royal Tokaji | 28

2018 5 Puttonyos, Tokaj, Hungary

Fonseca Ruby | 14

Port Wine, Douro, Portugal

Taylor Fladgate 10 year | 16

Port Wine, Douro, Portugal

Sandeman 20 year | 22

Port Wine, Douro, Portugal

Sandeman Vintage Port | 25

2018 Port Wine, Douro, Portugal



COGNAC

Pierre Ferrand Ambré | 20

Hennessy VSOP | 20

Hennessy Paradis | 1oz | 150 2oz | 280

Rémy Martin Louis XIII | 1oz | 160 2oz | 320

Rémy Martin XO | 32

Rémy Martin Tercet | 26

Rémy Martin 1738 | 24

NIGHT CAP

Mezcal Carajillo | 22

400 Conejos Mezcal, Liquor 43, Illy Espresso

Irish Coffee | 18

Jameson Whiskey, Illy Coffee, Whipped Cream

Ember & Rye Hot Toddy | 18

Michter's Rye Whiskey, Honey, Lemon

Vieux Café | 22

Bulleit Rye, Hennessey VS, Vermouth, Cynar, Amaro
Montenegro, Aromatic Bitters, Illy Coffee Bean Infusion