



DESSERT

APRICOT TART \$14

*apricot kernal ice cream, cherry compote,
cornbread crumble*

GF CHOCOLATE TORTE \$15

*spicy papaya chutney, toasted almond & coconut,
chocolate passion fruit ice cream*

BANANA WALNUT CAKE \$16

*Buffalo Trace ice cream, cream cheese frosting,
lime caramel*

ICE CREAM TRIO \$11

horchata, smores, honey butter-hazelnut

SORBET TRIO \$11

*pineapple-watermelon, blackberry-peach,
kiwi-guava*

CHEESE BOARD \$18

*Chef's selection of three cheeses, seasonal jam,
crostini*

PASTRY CHEF ✨ *Amanda Siever*

ESPRESSO MARTINI \$14

*Stoli vanilla, Kahlúa,
Grand Marnier,
fresh espresso*

DADDY'S HOME \$14

scotch, amaretto, heavy cream, cinnamon, brandied cherry

IRISH COFFEE \$14

*Jameson ^{AND} Sugar In The Raw
set on fire, topped ^{WITH} coffee
and fresh whipped cream*

AFTERS

AMARO

FROM LIGHTEST TO MOST INTENSE:
RECCOMENDED ON THE ROCKS W/
LEMON TWIST

MONTENEGRO \$13

NONINO \$20

ARTMESIA FARMS: NOCINO \$10

AMARO Y ARORO \$12

CYNAR \$11

DON CICCIO: DON FERNET \$14

FERNET BRANCA \$10

VERMOUTH

RECCOMENDED ON THE ROCKS W/
LEMON TWIST

DI9DANTE "PURGATORIO"
EXTRA-DRY (ITALY) \$9

DOLIN DRY (FRANCE) \$9

DOLIN BLANC (FRANCE) \$9

"ALFRED" ALOIS & MANFRED
SEMI-DRY (AUSTRIA) \$11

POLI BIANCO (ITALY) \$8

FURLANI BIANCO (ITALY) \$13

VITTORE BLANC (SPAIN) \$7

ROCKWELL AMBER (US) \$8

DOLIN ROUGE (FRANCE) \$9

POLI ROSSO (ITALY) \$8

DI9DANTE "INFERNO" ROSSO (ITALY)
\$9

DESSERT WINE

MOSCATO - DI MAJOR NORANTE
APIANAE, MOLISE, IT \$14

DOISEY-VERDINES
SAUTERNES - GIRONDE, FR \$17

PORT

GRAHAM'S
10YR TAWNY PORT \$12

GRAHAM'S
20YR TAWNY PORT \$19

GRAHAM'S
30YR TAWNY PORT \$42

GRAHAM'S
40YR TAWNY PORT \$52

BRANDY

HENNESSY VS \$12

HENNESSY VSOP
PRIVILEGE \$20

HENNESSY PARADIS \$183

TRUMMERS

CAFÉ

LATTE \$6.50

AMERICANO \$5.50

CAPPUCCINO \$6.50

ESPRESSO \$5.50

COFFEE \$4.50

HARNEY ^{AND} SONS TEAS \$3.50