

AFTER DINNER DRINKS

AMARO

Braulio	14	Dudogognon Heritage 40 yr	70
Cappelletti Sfumato	8	Drouet Cognac VSOP	25
Field Trip Squash Amaro	11	L'Encantada Armagnac XO	38
Lucano	12	La Vieille Prune	16
Montenegro	12	Finger Lakes Riesling Grappa	19
Nardini	13	Finger Lakes Pear Brandy	22
Royal Vallet Amargo Angostura	11	Neversink Orchard Brandy	25
Varnelli Punch Fantasia	10	Daron Calvados	14
Varnelli Sibilla	13	Drouin Calvados XO	35

BRANDY

DESSERT WINE

Tawny 20 Year, Port, Niepoort	25
Madeira, New York Malmsey, Rare Wine Co.	19
Barolo Chinato, Cappellano	21
Riesling Ice Wine, 2020, Boundary Breaks	24
Vin Santo del Chianti Classico, 2017, Felsina	24
Sauternes-Barsac, 2016, Château Coutet	18
Late Bottle Vintage Port, 2015, Quinta da Corte	17

WHISKEY

Ardbeg 10 yr	26	Macallan 12 yr Sherry Cask	34
Ardbeg Uigeadail	30	Mortlach 12 yr	22
Balvenie Carribean Cask 14 yr	34	Port Charlotte 10 yr	26
Buichladdich 2013 Islay Barley	25	Talisker 10 yr	30
Compass Box Artist Blend	12	Westward American Single Malt	27
Glenlivet 12 yr	22	Westward Stout Cask SM	30
Highland Park 18 yr	62	Nikka Coffey Malt 26	26
Jura 10 yr	12	Nikka From the Barrel	25
Lagavulin 16 yr	38	Nikka SM Miyagikyo	35
Laphroaig 10 yr	23	Nikka SM Yoichi	35

DESSERT

Citrus Pudding 13
Mandarins, Vanilla, Graham Crackers

Brooklyn Blackout Cake 16
*Pudding Layered Dark Chocolate Cake, Dark Chocolate Ganache
Coffee Amaro Sauce*

Baked Alaska for Two 28
*Fresh Mint, Dark Chocolate & Amarena Cherry Ice Cream
Layers, Chocolate Cookie Crunch, Toasted Meringue*

Scoops 6
*Classic Ice Cream: Vanilla, Fresh Mint, Dark Chocolate
Sherbet: Meyer Lemon
Sorbet: Roasted Pineapple, Coconut*

Pastry Chef Kathryn Irizarry

DESSERT COCKTAILS 20

Brandy Alexander
Grasshopper
Irish Coffee (15)

COFFEE & TEA 5

*Coffee by COUNTER CULTURE
Tea by TWO FOR THE POT*

Sencha Drip Regular
Earl Grey Drip Decaf
Mint
Chamomile