

AFTER DINNER DRINKS

AMARO

Braulio	14
Cappelletti Sfumato	8
Field Trip Squash Amaro	11
Lucano	12
Montenegro	12
Nardini	13
Royal Vallet Amargo Angostura	11
Varnelli Punch Fantasia	10
Varnelli Sibilla	13

BRANDY

Dudogognon Heritage 40 yr	70
Drouet Cognac VSOP	25
L'Encantada Armagnac XO	38
Tariquet Armagnac VSOP	20
La Vieille Prune	16
Finger Lakes Riesling Grappa	19
Finger Lakes Pear Brandy	22
Daron Calvados	14
Drouin Calvados XO	35

DESSERT WINE

Barolo Chinato, Cappelano	25
Sherry, Cream, East India Solera, Lustau	12
Madeira, New York Malmsey, Rare Wine Co.	17
Vintage Port, 2022, Niepoort	25
Sauternes Barsac, 2016, Château Coutet	20
Sweet Red Wine, 2011, Ca'Togni, Phillip Togni	22
Vouvray Moelleux, 2020, Clos du Bourg, Domaine Huet	20
Málaga, 2020, MR Mountain Wine, Molino Real	16

SCOTCH, JAPANESE WHISKEY

Ardbeg 10 yr	26	Lagavulin 16 yr	38
Ardbeg Uigeadail	30	Laphroaig 10 yr	23
Balvenie Carribean Cask 14 yr	34	Macallan 12 yr Double Oak	34
Bruichladdich 2013 Islay Barley	25	Mortlach 12 yr	22
Compass Box Artist Blend	12	Port Charlotte 10 yr	26
GlenGrant 12 yr	19	Talisker 10 yr	30
Glenlivet 12 yr	22	Nikka Coffey Malt 26	26
Glenmorangie 10 yr	16	Nikka From the Barrel	25
Highland Park 18 yr	62	Nikka SM Miyagikyo	35
Jura 10 yr	12	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