

Desserts

Hazelnut Indulgence

salted caramel sauce, chocolate genoise, hazelnut mousse, toasted hazelnuts. / 13

Chocolate Chess Torte

rich Valrhona chocolate cake, housemade cherry jam, chocolate ganache, chantilly. / 14

Lemon Meringue Tart

Vanilla Sable, Lemon Custard, Toasted Honey Meringue, Fresh Berries. / 9

B-A-N-A-N-A Pudding

bananas, salted caramel, house made vanilla wafers, diplomat creme. / 16

Passion Fruit & Coconut Mousse

coconut chantilly, toasted coconut. / 10

Vanilla Bean Ice Cream

two scoops of house made ice cream, caramel sauce. / 8

Seasonal Sorbet

two scoops of house made sorbet. / 7

Dessert Wine

Royal Tokaji, Late Harvest, Tokaj, Hungary - 3oz, 2018	14 70
Pierre Ferrand, Pineau des Charantes, France - 30z, MV	14 70
Taylor Fladgate, 20 Year Tawny Port, Portugal - 3oz, MV	22 120
Fonseca, Late Bottled Vintage Port, Portugal - 3oz, 2018	14 70
Château Nairac, Barsac, Sauternes, France, 2eme Cru Classé - 3oz, 1995	35 135

Coffee Cocktails

Signature Espresso Martini - vodka, housemade cold brew, vanilla syrup, velvety cold foam. / 14

The Notorious Pig - bacon fat washed bourbon, coffee liqueur, house cold brew, walnut bitters, vanilla cold foam, house candied bacon. / 13

Banana Man Brew - apple brandy, dark rum, cachaca, banana liquor, cream of coconut, house cold brew, & cinnamon. / 14

Coffee Coffee Coffee - A bourbon kick with Montenegro, cold brew, cold foam. / 12