

Desserts

New York Style Cheesecake

Madagascar vanilla bean, house made graham, pineapple compote. / 13

Hazelnut Indulgence

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

Chocolate Chess Torte

rich Valrhona chocolate cake, apricot jam, chocolate ganache, vanilla chantilly. / 14

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

bananas, salted caramel, house made vanilla wafers, diplomat creme. / 14

Panna Cotta

chantilly cream, pistachio almond biscotti. / 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

Pierre Ferrand, Pineau des Charantes, France, MV - 3oz	14
Royal Tokaji, Late Harvest, Tokaj, Hungary, 2018 - 3oz	14
Château Nairac, Barsac, Sauternes, France, 2 ^{eme} Cru Classé, 1995 - 3oz	35
Taylor Fladgate, 20 Year Tawny Port, Portugal, MV - 3oz	22
Fonseca, Late Bottled Vintage Port, Portugal, 2018 - 3oz	14
Domaine La Tour Vielle, Banyuls, Roussillon, France, 2018 - 3oz	15

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

Sail Not Drift - port, house cold brew, Demerara, bourbon cream, cold foam. / 12

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

Clara-Jillo - reposado, mezcal, licor 43, cold brew, citrus, Cinnamon Toast Crunch milk, honey cinnamon cold foam, clarified. / 14