

DESSERTS

COCONUT MILK PANNA COTTA | 14
Vanilla, strawberries, mint

BANANA BREAD PUDDING | 15
Rum, vanilla, cinnamon, brandy caramel glaze, whip

MOLTEN CHOCOLATE BOMB | 15
Dark chocolate cake, molten chocolate center,
raspberry coulis (allow 20 minutes)

CHOCOLATE CHIP COOKIES | 15
Belgium chocolate, vanilla ice cream

LEMON POPPY SEED CAKE | 15
Rum, lemon glaze, vanilla bean ice cream

BASQUE STYLE CHEESECAKE | 15
Berry topping

HOUSE MADE ICE CREAMS

DARK CHOCOLATE SORBET | 12
Fleur de sel

CHEF VU'S "ADULT" ICE CREAM | 12
Inspired by a cocktail or a spirit.

OLIO NUOVO ICE CREAM | 12
Vanilla ice cream, Fleur de sel, Spanish olive oil,
marcona almonds

SPANISH FINISH | 16
Vanilla ice cream, Pedro Ximénez Solera 1927 Sherry

FROMAGE

THREE CHEESE PLATE | 28
Mahon (Cow), Brillat Savarin (Cow), Manchego (Sheep)

DESSERT COCKTAILS

SPARK PLUG | 17
Vanilla vodka, coffee liqueur, Irish cream

BANANA BREAD OLD FASHIONED | 18
Rye, Tempus Fugit Banane, walnut bitters, Angostura bitters

GRASSHOPPER | 17
Vanilla vodka, creme de menthe, creme de cocoa, heavy cream

HOUSE CELLO - Creamy Blueberry or Clear Pineapple | 15

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AFTER DINNER DRINK SELECTIONS

SWEET WHITE

2019 Roûmieu - Lacoste Sauternes | 22
2023 Jorge Ordoñez & Co, Málaga, Muscat | 18

SHERRY

Alvear, Amontillado Carlos VIII 15
Alvear Asuncion Oloroso Soleral 15
Alvear 1927 Solera Pedro Ximénez | 16

MADEIRA

Broadbent 1999 Colheita | 29
Broadbent Malmsey 10 yr | 22
Broadbent Sercial 10 yr | 22

PORT

Quinta de La Rosa, Ruby Reserve | 15
Quinta de La Rosa, Tawny | 15
Quinta de La Rosa, 20 yr Tawny | 27
Quinta do Vesuvio, 1995 | 36
Graham's, 10 yr Tawny | 16
Graham's, 20 yr Tawny | 24
Graham's, 30 yr Tawny | 45
Graham's, 2000 Vintage | 32
Dow's 10 yr Tawny | 16
Dow's 20 yr Tawny | 29
Dow's 30 yr Tawny | 48
Dow's 2015 LBV | 26
Dow's 2015 Quinta Senhora da Ribeira | 35
Dow's 2017 LBV | 18

HOT

FRENCH PRESS FOR 2 | 15 (regular only)
DRIP COFFEE | 6
ESPRESSO | 6
TEA POT | 7



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