

MOODY TONGUE

DESSERT

CORN & BERRIES \$15

BROWN BUTTER CORNMEAL CAKE, SMOKED HUSK ICE CREAM,
CHANTILLY, ELDERFLOWER BLUEBERRIES

MEYER LEMON & TEA \$12

LEMON CAKE, MINT POACHED LEMON, TEA ICE CREAM

12 LAYER GERMAN CHOCOLATE CAKE \$22

CHOCOLATE BUTTERCREAM, ESPRESSO SPECKLED CHEESECAKE,
TOASTED PECAN AND COCONUT CARAMEL

CHEESE PLATE \$15

SELECTION OF 3 CHEESES,
HONEYCOMB, CROSTINI

RESERVE SELECTION

SHAVED BLACK TRUFFLE LAGER

5.5% ABV- *chilean black truffles*

\$30 PER 5 OZ

BUBBLEGUM PLUM

6.5% ABV

*A mixed culture saison refermented on whole Michigan bubblegum
plums from our friends at Mick Klüg Farms. Aromas of mixed berries and
ripe stone fruit lead into a tart, dry, and effervescent finish, shaped by
traditional bottle conditioning.*

\$48 PER 750 ML BOTTLE

COFFEE & TEA

MOODY TONGUE BLEND ROASTED BY SPARROW COFFEE

DOUBLE ESPRESSO

\$6

COFFEE

\$5

TEA SELECTIONS BY RARE TEA CELLARS

EARL GREY

MOROCCAN MINT

EMPEROR'S LEMON MERITAGE

CHAMOMILE

\$6

DESSERT WINE

CHATEAU LARIBOTTE, SAUTERNES,
BORDEAUX, FRANCE, 2016

\$15

PLUM GEKKEIKAN,
WAKAYAMA, JAPAN

\$16

SMITH WOODHOUSE, 20-YEAR TAWNY PORT,
PORTUGAL

\$16

DIGESTIF

AMARO MONTENEGRO, BOLOGNA, ITALY

\$12

AMARO AVERNA SICILIANO,

SICILY, ITALY

\$12

FERNET-BRANCA, MILAN, ITALY

\$12

MELETTI AMARO,
ADRIATIC COAST, ITALY

\$13