

# MOODY TONGUE

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## DESSERT

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### MEYER LEMON & TEA \$12

LEMON CAKE, MINT POACHED LEMON, TEA ICE CREAM

### POT DE CREME \$13

CHOCOLATE COOKIE, CITRUS, TONKA BUTTERSCOTCH

### 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

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## RESERVE SELECTION

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### SHAVED BLACK TRUFFLE LAGER

5.5% ABV- *chilean black truffles*

\$30 PER 5 OZ

### CASSIS

2024 MEDAL RECIPIENT, GREAT AMERICAN BEER FESTIVAL

6.5% ABV

*Bottle conditioned Belgian-style Lambic ale showcasing  
notes of black currant similar to Bordeaux wines.*

\$72 PER 750 ML BOTTLE

### FRAMBOISE

6.5% ABV

*Fermented with whole Michigan raspberries, this wild saison features  
vibrant berry flavors with a hint of lemon. Extended time with the fruit  
brings depth and a dry, elegant finish.*

\$48 PER 750 ML BOTTLE

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## COFFEE & TEA

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### 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*

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## DESSERT WINE

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CHATEAU LARIBOTTE, SAUTERNES,  
BORDEAUX, FRANCE, 2016

*\$15*

PLUM GEKKEIKAN,  
WAKAYAMA, JAPAN

*\$16*

SMITH WOODHOUSE, 20-YEAR TAWNY PORT,  
PORTUGAL

*\$16*

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## DIGESTIF

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AMARO MONTENEGRO, BOLOGNA, ITALY

*\$12*

AMARO AVERNA SICILIANO,

SICILY, ITALY

*\$12*

FERNET-BRANCA, MILAN, ITALY

*\$12*

MELETTI AMARO,  
ADRIATIC COAST, ITALY

*\$13*