

MOODY TONGUE

DESSERT

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

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

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