

BASIC KITCHEN SWEETS

SUMAC PEACHES **\$10**
whipped rose yogurt

CHOCOLATE TAHINI TART **\$11**
toasted sesame, dark chocolate, vegan coconut whipped cream

JAMAICAN GINGER CAKE **\$12**
pineapple caramel, vegan coconut whipped cream

AFTER DINNER DRINKS

JACK'S ESPRESSO MARTINI **\$16**
reposado tequila, licor 43, dry curacao, espresso, agave, chocolate bitters

VECCHIO DEL CAPO **\$14**
smooth and slightly sweet, orange, chamomile

MONTENEGRO **\$14**
slightly sweet, vanilla, clove

CYNAR **\$14**
caramel, toffee, herbal finish

NONINO **\$14**
equally bitter & sweet, honey, cocoa, spice

COFFEE & TEA

ESPRESSO **\$3.50**

CAPPUCCINO **\$4**

AMERICANO **\$4**

LATTE **\$6**

RISHI TEAPOT **\$5**

earl grey, jasmine green, moroccan mint, chamomile

LIQUORS

TEQUILA & MEZCAL

PUEBLO VIEJO

LALO

LA GRITONA REPOSADO

FORTELEZA

DEL MAGUEY VIDA MEZCAL

OJO DE TIGRE

BOURBON & WHISKEY

EVAN WILLIAMS

OLD OVERHOLT

TULLAMORE DEW

FOUR ROSES

RITTENHOUSE RYE

JAMESON

WOODFORD RESERVE

JEFFERSON SMALL BATCH

SCOTCH

DEWARS WHITE LABEL

LAPHROAIG 10 YEAR

MACCALLAN 12 YEAR

RUM

GOSLINGS

BACARDI

PLANTATION 3 STAR

PLANTATION DARK

VODKA

SMIRNOFF

GREY GOOSE

TITOS

KETEL ONE

GIN

GORDONS

HAT TRICK

HENDRICKS

TANQUERAY