

BASIC KITCHEN SWEETS

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

BLACKBERRY ETON MESS **\$11**
blackberries, meringue, beet coulis, whipped cream

JAMAICAN GINGER CAKE **\$12**
pineapple caramel, macadamia whipped yogurt

AFTER DINNER DRINKS \$16

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

CLASSIC ESPRESSO MARTINI
vodka, kahlua, espresso

DIGESTIFS & AMARI \$14

VECCHIO DEL CAPO
smooth and slightly sweet, orange, chamomile

MONTENEGRO
slightly sweet, vanilla, clove

CYNAR
caramel, toffee, herbal finish

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