

BASIC KITCHEN SWEETS \$10

CHOCOLATE TAHINI TART

toasted sesame, dark chocolate, coconut whipped cream

STRAWBERRIES & CREAM

strawberries, sumac, whipped rose chantilly

AFTER DINNER DRINK \$16

JACK'S ESPRESSO MARTINI

reposado tequila, licor 43, dry curacao, espresso, agave, chocolate bitters

DIGESTIFS & AMARI \$14

VECCHIO DEL CAPO

smooth and slightly sweet, orange, chamomile

EDA RHYNE AMARO FLORA

"mountain bitter," herbaceous, floral, dry

MONTENEGRO

slightly sweet, vanilla, clove

CYNAR

caramel, toffee, herbal finish

NONINO

equally bitter & sweet, honey, cocoa, spice

LIQUORS

TEQUILA & MEZCAL

PUEBLO VIEJO

ESPOLON BLANCO

CASAMIGOS BLANCO

LALO TEQUILA

CASAMIGOS REPOSADO

CASAMIGOS ANEJO

ESPOLON ANEJO

DEL MAGUEY VIDA MEZCAL

CASAMIGOS MEZCAL

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

DON Q

GOSLINGS

FLOR DE CANA

PLANTATION 3 STAR

PLANTATION DARK

VODKA

SMIRNOFF

HIGH WIRE

BROKEN SHED

GREY GOOSE

TITOS

KETEL ONE

CHOPIN

GIN

GORDONS

HAT TRICK

HENDRICKS

PLYMOUTH