

BASIC KITCHEN SWEETS \$11

CHOCOLATE TAHINI TART

toasted sesame, dark chocolate, coconut whipped cream

MATCHA BASQUE CHEESECAKE

beet & raspberry coulis

MANGO PUDDING

passion fruit, coconut dukkah

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

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

DEWAR'S 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

GORDON'S

HAT TRICK

HENDRICKS

PLYMOUTH