

## BASIC KITCHEN SWEETS

SUMAC PEACHES \$10  
*whipped rose yogurt*

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

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

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## AFTER DINNER DRINKS \$16

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

CLASSIC ESPRESSO MARTINI  
*vodka, kahlua, espresso*

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## 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