

DESSERTS

Chocolate Cheesecake / 10

citrus supremes / hot fudge sauce /
sea salt / whipped cream

Banoffee Pie / 12

dulce de leche / roasted peanuts / chocolate
fondant / vanilla crème Chantilly

Biscoff Apple Crisp / 10

caramelized apples / salted vanilla bean ice
cream / Open Road Distilling Co. Independence
bourbon caramel sauce / Biscoff oat crumble

Seasonal Sorbet / 10

mixed berries

COCKTAILS



Bees Knees* | 15

Barr Hill Tom Cat gin, spiced honey,
fresh lemon, honey foam, egg white



Upside Down* | 15.5

charred pineapple sous-vide Bacardi
Superior rum, Pineapple Plantation Stiggin's
rum, hazelnut liqueur, pineapple turbinado,
fresh lemon, egg white



Dude, Sweet | 14.5

Open Road Distilling Co. Independence
bourbon, Amaro y Arroyo,
Cocchi Americano, espresso

NIGHTCAPS

Amaro Nonino	13
Amaro Montenegro	14
Averna Amaro	12
Zucca Amaro	12
Ferreira LBV Porto	11
Hennessey VS	14
Courvoisier VS	14
Remy Martin VSOP	13
Pierre Ferrand Cognac	13
Smith Woodhouse 10	11
Grahams 20 Tawny	18

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

9.24.26