

COFFEE & TEA

Double Espresso 5

Brewed Coffee 6

Cafe au Lait 6

Americano 6

Cappuccino 6

Macchiato 6

Latte 7

+2 vanilla / chocolate / caramel / lavender

Espresso con Panna 7

Hot Tea 7

Using all organic Mr. Espresso Coffee | Harney & Sons Tea | Clover Milk

Mocha 8



DESSERT MENU

DESSERT COCKTAILS

Impropper Grasshopper 18

Remy Martin 1738 Cognac / heavy cream / nutmeg
creme de menthe / creme de cacao
*can be made dairy free

Sherry Berry 19

Stranahan's sherry cask single malt whiskey / lemon
strawberry / raspberry / mint

Troop #1358 17

Bruichladdich single malt scotch / St. George
vodka / chocolate liqueur / coconut / house made
caramel

Boozy Lattes 17

Chocolate / Hazlenut / Sea Salt Caramel

LAST SIPS

Osborne Pedro Ximenez Sherry 9

Taylor Fladgate 2013 Porto 10

Taylor Fladgate 2016 Porto 10

Meletti Sambuca 12

Taylor Fladgate 20 Year Tawny Porto 16

Seasonal Fruit Crisp - 13

Apple / Cranberry / Pear / Straus Vanilla Ice Cream

Pecan Pie - 12

Chantilly Cream / Caramel

Pumpkin Cheesecake - 9

Cranberry Compote / Chantilly

Vegan Chocolate & Apple Mousse Cake - 9

Pink Lady Apple / Roasted Pistachio

Affogato - 9

Straus Mint Chocolate Chip Ice Cream / Double Espresso

Scoop of Straus Ice Cream - 7

Vanilla / Mint Chocolate Chip / Cookies & Cream

cake cutting & outside dessert \$3 per guest