
DESSERT MENU

Seasonal Fruit Crisp 11
apple & currant / Straus vanilla ice cream

Scoop of Straus Ice Cream 4.5
vanilla / mint chocolate chip / cookies & cream

Strawberry S'mores 12
house graham cracker / strawberry cream
pavlova / chocolate sauce

Espresso Chocolate Pot de Creme 11
chantilly / sugar cookie

Affogato 9
Straus mint chocolate chip ice cream / double espresso

*cake cutting & outside dessert fee is 3/per guest

DESSERT COCKTAILS

Impropper Grasshopper 20
Remy Martin 1738 Cognac / heavy cream / nutmeg
creme de menthe / creme de cacao
*can be made dairy free

Sherry Berry 20
Stranahan's sherry cask single malt whiskey / lemon /
strawberry / raspberry / mint

Troop #1358 20
Aushentoshan single malt scotch / Hanson vodka /
chocolate liqueur / coconut / house made caramel

Boozy Lattes 15
Chocolate / Hazlenut / Sea Salt Caramel

LAST SIPS

Dow's 2016 LBV Port 15
Graham's 30 year Tawny 21
Graham's 40 year Tawny 33

COFFEE & TEA

Brewed Coffee 6
Cafe au Lait 7
Double Espresso 5
Americano 6
Cappuccino 7
Macchiato 6
Latte 8
+1 vanilla / chocolate / caramel / lavender
Espresso con Panna 7
Hot Tea 7

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