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## DESSERT MENU

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### Seasonal Fruit Crisp - 12

Stonefruit / Straus vanilla ice cream

### Pumpkin cheesecake - 11

chantilly / cranberry compote

### Chocolate & espresso budino - 11

chantilly / double chocolate chip cookie

### Affogato - 9

Straus mint chocolate chip ice cream / double espresso

### Assorted cookies - 3

Double chocolate chip / snickerdoodle /  
caraway & cardomom

### Scoop of Straus Ice Cream - 4.5

vanilla / Mint chocolate chip / Strawberry

\*cake cutting & outside dessert \$3 per guest\*

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## DESSERT COCKTAILS

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### 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 vokda  
chocolate liqueur / coconut / house made caramel

### Boozy Lattes 15

Chocolate / Hazlenut / Sea Salt Caramel

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## LAST SIPS

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Dow's 2016 LBV Port 15

Graham's 30 year Tawny 21

Graham's 40 year Tawny 33

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## COFFEE & TEA

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Brewed Coffee 6

Cafe au Lait 6

Double Espresso 5

Americano 6

Cappuccino 6

Macchiato 6

Latte 7

+1 vanilla / chocolate / caramel / lavender

Espresso con Panna 7

Hot Tea 7

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