
DESSERT MENU

Seasonal Fruit Crisp - 12

Stonefruit / Straus vanilla ice cream

Chocolate Mousse Cake (GF) - 12

Chantilly / Bartlett pear jam / almond flour

Pecan Pie - 13

Candied pecans / Straus Vanilla ice cream

Pumpkin Cheesecake - 11

Cranberry compote / chantilly

Affogato - 9

Straus mint chocolate chip ice cream / double espresso

Scoop of Straus Ice Cream - 4.5

Vanilla / Mint chocolate chip / Cookies & Cream

DESSERT COCKTAILS

Improper 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 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