
DESSERT MENU

Seasonal Fruit Crisp - 12

Straus vanilla ice cream

Burnt Basque cake - 12

Hachiya persimmon / chantilly

Chocolate Bread Pudding - 11

Orange zest / chocolate chips / Cookies & Cream ice cream

Affogato - 9

Straus mint chocolate chip ice cream / double espresso

Scoop of Straus Ice Cream - 4.5

Vanilla / Mint chocolate chip / Cookies & Cream

cake cutting & outside dessert \$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 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