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## DESSERT MENU

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### Seasonal Fruit Crisp - 12

Straus Vanilla Ice Cream

### Pink Lady Apple & Chocolate Mousse (Vegan) - 13

Kumquat Marmalade

### Pear & Strawberry Bread Pudding - 13

Strawberry Ice Cream

### Carrot Cake Cheese Cake - 13

Candied Walnut / Carrot Compote

### Affogato - 9

Straus Mint Chocolate Chip Ice Cream / Double Espresso

### 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

Martell Blue Swift 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

Bruichladdich Islay malt scotch / Hanson vodka  
chocolate liqueur / coconut / house made caramel

### Boozy Lattes 15

Chocolate / Hazelnut / Sea Salt Caramel

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## LAST SIPS

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Osborne Pedro Ximenez Sherry 9

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