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## DESSERT MENU

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**“Tiramisu” Trifle Cake - 13**

**Strawberry Shortcake - 13**

Macerated Strawberry / Balsamic / Chantilly

**Seasonal Fruit Crisp - 12**

Stonefruit / Straus Vanilla Ice Cream

**Affogato - 9**

Straus Mint Chocolate Chip Ice Cream / Double Espresso

**Scoop of Straus Ice Cream - 7**

Vanilla / Mint Chocolate Chip / Cookies & Cream

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

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## DESSERT COCKTAILS

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**Improper Grasshopper 18**

Remy Martin 1738 Cognac / heavy cream / nutmeg  
creme de menthe / creme de cacao

\*can be made dairy free

**Sherry Berry 19**

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

**Troop #1358 17**

Bruichladdich single malt scotch / St. George vodka  
chocolate liqueur / coconut / house made caramel

**Boozy Lattes 17**

Chocolate / Hazlenut / Sea Salt Caramel

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## LAST SIPS

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**Osborne Pedro Ximenez Sherry 9**

**Taylor Fladgate 2013 Porto 10**

**Taylor Fladgate 2016 Porto 10**

**Meletti Sambuca 12**

**Taylor Fladgate 20 Year Tawny Porto 16**

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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