

## COFFEE & TEA

Double Espresso 5

Brewed Coffee 6

Cafe au Lait 6

Americano 6

Cappuccino 6

Macchiato 6

Latte 7

+2 vanilla / chocolate / caramel / lavender

Espresso con Panna 7

Hot Tea 7

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

Mocha 8



## DESSERT MENU

# DESSERT COCKTAILS

Improper Grasshopper 18

Martell Blue Swift 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

## LAST SIPS

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

**Chocolate Mousse Cake - 13**

Chantilly / Pear Jam

**Boozy Pear Trifle Cake - 13**

Brandy / Frangelico / Wine Poached Pear / Chantilly /  
Almond

**Seasonal Fruit Crisp - 12**

Pear / Apple / Cranberry / 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\*