



## SPIRITS & DIGESTIFS

## DESSERT

### SCOTCH & WHISKEY

OBAN	\$17
MACALLAN 12	\$17
MACALLAN 15	\$27
MACALLAN 18	\$36
MACALLAN RARE CASK	\$72
THE GLENDFIDDICH 12	\$16
THE GLENDFIDDICH 15	\$19
GLENLIVET 12	\$17
GLENLIVET 15	\$20
CHIVAS REGAL 12	\$17
CHIVAS REGAL 18	\$22
JW BLACK	\$17
JW BLUE	\$42
WOODFORD RESERVE	\$17
BASIL HAYDEN	\$16
BULLEIT BOURBON	\$16
BULLEIT RYE	\$17
MITCHERS RYE	\$16
BLANTONS	\$17
BOOKERS	\$17
BAKERS	\$19

### CORDIALS

DISARONNO	\$14
GRAND MARNIER	\$14
FRANGELICO	\$14
SAMBUCA DI TREVİ	\$14
BAILEYS IRISH CREAM	\$14
FERNET BRANCA	\$12
PERNOD RICARD	\$12

### TEQUILAS

CLASE AZUL REPOSADO	\$21
CAFÉ PATRON	\$16
HERRADURA REPOSADO	\$18
DON JULIO BLANCO	\$17
DON JULIO ANEJO	\$26
DON JULIO 1942	\$35
PIERDE ALMAS MEZCAL	\$17
MONTELOBOS	\$17

### COGNAC/BRANDY

HENNESSY PRIVILEGE	\$20
REMY MARTIN VSOP	\$18
REMY MARTIN XO	\$32

### PORT

Fonseca "Bin 27" Fine Ruby Porto	\$14
Sanddeman Port Fine Ruby	\$20

### CHEESECAKE 12

NY style cheesecake with cream cheese filling in a fresh baked graham cracker crust, topped with fresh berries

### CRÈME BRULEE 12

traditional french custard with a caramelized sugar top

### CHOCOLATE MOUSSE 12

a rich, creamy dessert made with whipped egg whites and semi-sweet chocolate

### PANNA COTTA 12

vanilla infused Italian custard made with cream, served with a blueberry sauce

### TIRAMISU 12

three layers of ladyfingers, soaked in espresso, cayrum, Kahlua and filled with a sweet mascarpone mousse and chocolate shavings

### CHEESE & FRUIT PLATE 17

gruyere, pecorino romano, parmesan, french brie, truffle honey, fruit, toasted nuts, crackers

### TENDER BANANA SPLIT 38

strawberry, banana chocolate chip & dark chocolate gelatos, candied walnuts, caramelized bananas, strawberry & chocolate sauce, chocolate brownie, rainbow sprinkles, vanilla whipped cream, a toast of prosecco

### GELATO 8

vanilla, strawberry, banana chocolate chip, mint chip, dark chocolate, pistachio

### SORBET 8

lemon basil, raspberry, mango