

AFTER DINNER DRINKS

ESPRESSO MARTINI

available non-alcoholic

cold press, vodka, amaro, angostura bitters 13

CHOCOLATE MARTINI

available non-alcoholic

vodka, crème de cacao, vanilla, cream 13

BRANDY ALEXANDER

the indulgent classic

cognac, crème de cacao, cream 13

STRAWBERRY CREAM SODA

5

BOUJEE

(low ABV or non-alcoholic) dry rosé, hibiscus tea,
pink peppercorn, lemon, egg white 14

(below are all two ounce pours)

Niepoort Ruby Port 7

fresh, young & fruity

Niepoort Tawny Port 8

nutty, hint of dried fruits

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Lustau Pedro Ximenez Sherry 10

fig, raisin, date

Lustau Papirusa Manzanilla Sherry 8

chamomile, bone dry, light

Moletto Grappa di Barbera 11

dry spice, raw herb

Courvoisier Cognac VS 16

delicate, ripe fruit, spring flowers

L'Intervalle Calvados Reserve 13

aromatic, fresh, fruity

Hine Cognac 9

lively apricot, yellow fruits, fresh jasmine

COFFEE TEA

j&s moka java 4

espresso 4

americano 4

cappuccino 5

caffè latte 5

chai latte 5

mocha 5

mightily leaf hot tea 4

DESSERT

COCONUT CAKE

passionfruit caramel, white chocolate 11

SPRINKLE B*TCH

banana bread cake, peanut butter cream,

vanilla butter cream, pecans 14

breakup style (ala mode) add 3

STRAWBERRY RHUBARB GALETTE

lemon girl scout cookie gelato,

rosemary honey 13

KEY LIME MOUSSE CAKE

almond cake, key lime curd, key lime mousse,

white chocolate mirror glaze 13

MACARON TRIO

vanilla bean, raspberry white chocolate,

dark chocolate orange 7

BUTTERSCOTCH CRÈME BRULEE

almond english toffee 13

DARK CHOCOLATE

ESPRESSO TORTE

milk chocolate mousse, basil chantilly,

caramel hazelnut crumble (GF) 13

WARM TIRAMISU SOUFFLE

dark chocolate, boozy cream, cacao nibs 13

AFFOGATO

vanilla ice cream thoughtfully drowned

with espresso (GF) 9

RASPBERRY SORBET

the kind you find at a secondhand store (GF) 7

NOT SO LITTLE DEBBIE

oatmeal cream pie 5

Pastry Wizard Julia Capettini