

desserts

Chocolate Mousse Cake • 10 gf
chocolate ganache, strawberry coulis

Chai Creme Brulee • 10
Amaretto biscotti

Pumpkin Spiced Cheesecake • 12
toasted meringue, caramel sauce, candied pecans

Apple Pave • 12
Vanilla ice cream, dulce de leche anglaise

Hot Fudge to The Max • 12 gf
vanilla ice cream, caramelized bananas,
candied almonds, whipped cream, cherry

Dubai Chocolate Brownie • 12
pistachio sauce, pistachio ice cream

Sorbets • 7 gf
ask your server for daily selection

Pastry Chef : Daniel Hays

****Please note we are NOT a nut free facility,
if you have any allergies please let us know***

espresso cocktails

Big Bump • 13
El Jimador Anejo Tequila, Amaro Nonino,
cinnamon infused honey, espresso

Down with the Richness • 14
Whistle Pig “Piggyback” bourbon,
cocoa infused Averna, coffee infused aperol, espresso

Max’s Classic Espresso Martini • 13
Hartford Flavor Company espresso vodka,
Grind espresso liqueur, espresso, vanilla