

DESSERT WINE

BY THE GLASS

Château Laribotte,
CH Laribotte Sauternes 14

Cockburn Fine Tawny Port 8

Fonseca 20 Year Tawny Port 16

Graham's 20 year Tawny Port 20

Gonzalez Byass Sherry Nectar
Pedro Ximenez 9

Inniskillin Vidal Icewine 35

Taylor Fladgate 10 year 12

Taylor Fladgate Late Bottled
Vintage 2018 9

Roûmieu Lacoste Sauternes 18

Royal Tokaji Red Label 21

COCKTAILS

ESPRESSO MARTINI 15

Tito's Vodka, Kahlúa, shot
of espresso, simple syrup,
coffee bean garnish

CHACO COFFEE 14

Reposado Tequila, red chile liqueur,
coffee, Baileys whipped cream

DESSERTS

PISTACHIO TRES LECHES 18

Sponge cake soaked in sweet milk
and served with local pistachio

BLACKBERRY TRIFLE 12

Sour cream pound cake,
blackberry pâté, chantilly cream,
lemon curd, fresh blackberries,
fresh basil

PEACH AND WHITE CHOCOLATE 17

White Chocolate mousse entremet
filled with peach jam and sponge cake.
Served with grilled peach purée, honey
crumble, and pie crust

NUTELLA PANNA COTTA 15

Chocolate and hazelnut panna cotta,
marshmallow fluff, house-made
graham cracker, candied hazelnuts

SORBET TRIO 12

Ask about today's
house-made offerings

