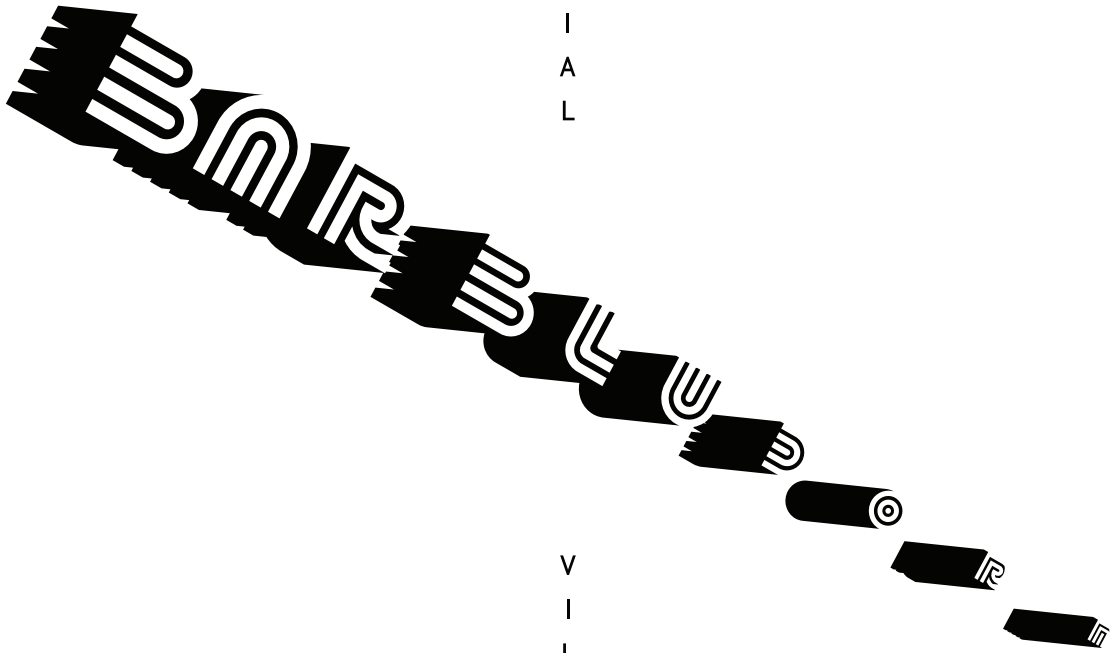


REGULARS

WELCOME

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OPEN



DAILY

DESSERT

Pistachio Dacquoise ★
grapefruit curd, lemon basil sorbet
brown sugar meringue

Ice Cream Sandwich
champurrado, cajeta
churro, pecans

The Martellus
devil's food cake, salted caramel
vanilla ice cream

Guava Tart
macadamia nut, morita
marscapone, mint

Ice Creams and Sorbet
fresh baked cookie

Foie Gras Candy Bar ★
marshmallow, candied peanuts

DESSERT COCKTAILS

Bludorn Carajillo
el tesoro reposado tequila bludorn barrel
licor 43, coffee

The Doo Wop Boogie
cappelletti, rum, coconut, lemon
egg white, soda

Bludorn Barrel Old Fashioned
buffalo trace bludorn barrel select
aromatic bitter blend
orange essence

DESSERT WINE

Moscato d'Asti
G.D. Vajra
Piedmont, It 2022

Sauternes
Château Sigalas Rabaud
Bordeaux, Fr 2008

Late Bottle Vintage Port
Taylor Fladgate
Porto, Pt 2018

Tawny Port
'10 Year' Fonseca
Porto, Pt

COFFEE

Fresh Brew
Espresso
Macchiato
Americano
Cappuccino
Latte

TEA

Chamomile
China Breakfast
Jade Green
Mint

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★ GLUTEN FREE

○ DAIRY FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.