

Sweet Endings

BAKED ALASKA	<i>12</i>
CHOCOLATE FUDGE CAKE	<i>10</i>
KEY LIME PIE	<i>10</i>
CRÈME BRÛLÉE	<i>9</i>
HOMEMADE ICE CREAM	<i>8</i>

Cocktails

The Nightcap

Stateside Vodka, La Colombe Espresso,
Dark Chocolate-Coffee Simple, Frangelico

16

Spirits

Amaro

Averna	<i>13</i>
Fernet Branca	<i>12</i>
Nonino Quintessentia	<i>19</i>

Grappa

il Merlot di Nonino Grappa	<i>20</i>
il Moscato di Nonino Grappa	<i>20</i>
Nardini, "Riserva"	<i>28</i>
Nardini, "Ruta"	<i>23</i>

Small Batch Bourbon & Rye

Basil Hayden	<i>17</i>
Booker's	<i>26.5</i>
Hudson Baby Bourbon 4 Year	<i>23</i>
Woodford	<i>16</i>
Woodford Reserve, "Double Oak"	<i>22</i>

Maker's Mark, "Private Select, Butcher & Singer Blend"	<i>23.5</i>
---	-------------

Michter's Rye	<i>19</i>
WhistlePig 12 Year, "Old World Cask"	<i>30</i>

Port, Madeira & Sherry

Blandy's, 10 Year Malmsey	<i>26</i>
Blandy's, 15 Year Malmsey	<i>34</i>
Rare Wine Company, "Boston Bual"	<i>20</i>
Graham's Porto, "Six Grapes Reserve"	<i>11</i>
Graham's Porto, "20 year Tawny"	<i>22</i>
Taylor Fladgate Porto, "30 Year Tawny"	<i>42</i>
John Harvey & Sons, "Bristol Cream"	<i>10</i>

Cognac

Boulard, "Gran Solage", Calvados VSOP	<i>20</i>
Courvoisier VSOP	<i>16</i>
Courvoisier XO	<i>28</i>
Domaine de la Margotterie XO	<i>18</i>
Delamaine, "Pale & Dry", XO Premier Cru	<i>28</i>
Hennessy VS	<i>16</i>
Hennessy XO	<i>33.5</i>
Remy Martin VSOP	<i>17</i>
Remy Martin, "1738"	<i>19.5</i>
Remy Martin XO	<i>33.5</i>
Remy Martin, "Louis XIII"	<i>225/oz</i>

Scotch

Glenmorangie, 10 year	<i>16.5</i>	Balvenie, 'Double Wood', 12 year	<i>20.5</i>
Johnnie Walker, 'Blue Label'	<i>48.5</i>	Balvenie, 'Double Wood, 17 year	<i>25.5</i>
Monkey Shoulder	<i>17</i>	Balvenie, 'Portwood', 21 year	<i>58.5</i>
Oban, 14 year	<i>22.5</i>	The Macallan, 18 year	<i>58.5</i>
		The Macallan, 25 year	<i>175/oz</i>

Please see your server for a full selection of spirits