

Sweet Endings

BAKED ALASKA	12
CHOCOLATE FUDGE CAKE	10
KEY LIME PIE	10
TURTLE CHEESECAKE	10
CRÈME BRÛLÉE	9
HOMEMADE ICE CREAM	8

Cocktails

The Nightcap

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

16

Spirits

Amaro

Averna	13
Fernet Branca	12
Nonino Quintessentia	19

Grappa

il Merlot di Nonino Grappa	20
il Moscato di Nonino Grappa	20
Nardini, “Riserva”	28
Nardini, “Ruta”	23

Small Batch Bourbon & Rye

Basil Hayden	17
Booker’s	26.5
Hudson Baby Bourbon 4 Year	23
Woodford	16
Woodford Reserve, “Double Oak”	22

Maker’s Mark, “Private Select, Butcher & Singer Blend”	23.5
---	------

Michter’s Rye	19
WhistlePig 12 Year, “Old World Cask”	30

Port, Madeira & Sherry

Blandy’s, 10 Year Malmsey	26
Blandy’s, 15 Year Malmsey	34
Rare Wine Company, “Boston Bual”	20
Graham’s Porto, “Six Grapes Reserve”	11
Graham’s Porto, “20 year Tawny”	22
Taylor Fladgate Porto, “30 Year Tawny”	42
John Harvey & Sons, “Bristol Cream”	10

Cognac

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

Scotch

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

Please see your server for a full selection of spirits