

Sweet Endings

BAKED ALASKA	12	GRASSHOPPER PIE	10
NEW YORK STYLE CHEESECAKE	10	KEY LIME PIE	10
CHOCOLATE FUDGE CAKE	10	CRÈME BRÛLÉE	9
CARROT CAKE	10	HOMEMADE ICE CREAM	8

Cocktails

The Nightcap

Stateside Vodka, La Colombe Espresso,
Dark Chocolate-Coffee Simple, Frangelico
15

Dessert Wines

Semillon, Chateau Loupiac Gaudiet, Loupiac, France, 2010	14
Black Muscat, Ferrari Carano “El Dorado Noir”, Russian River Valley, California, 2013	18
Vidal, Inniskillin Estate Winery, Niagara Peninsula, Canada, 2012	37
Pineau des Charentes, Reviseur, Vieux Pineau, France	13

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	16
Booker’s	21.5
Hudson Baby Bourbon 4 Year	19.5
Woodford	15
Woodford Reserve, “Double Oak”	19.5

Maker’s Mark, “Private Select, Butcher & Singer Blend”	21.5
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Michter’s Rye	17
WhistlePig 12 Year, “Old World Cask”	28

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	15.5
Domaine de la Margotterie XO	18
Delamaine, “Pale & Dry”, XO Premier Cru	28
Hennessy VS	14
Hennessy XO	29
Remy Martin VSOP	16.5
Remy Martin, “1738”	19.5
Remy Martin XO	30
Remy Martin, “Louis XIII”	225/oz

Scotch

Glenmorangie, 10 year	16.5	Balvenie, ‘Double Wood’, 12 year	20.5
Glenmorangie, ‘Nectar d’Or’	21.5	Balvenie, ‘Double Wood’, 17 year	25.5
Johnnie Walker, ‘Blue Label’	48.5	Balvenie, ‘Portwood’, 21 year	58.5
Monkey Shoulder	15	The Macallan, 18 year	58.50
Oban, 14 year	22.5	The Macallan, 25 year	175/oz

Please see your server for a full selection of spirits