



DESSERTS

<i>Pavlova</i> GF VE Passion Fruit, Whipped Coconut, Mango, Candied Pineapple	18	<i>Burnt Cheesecake</i> Strawberry, Rhubarb	16
<i>Carrot Cake</i> Cream Cheese Icing, Glazed Walnuts	16	<i>Chocolate Soufflé Cake</i> Serves 3-4 Vanilla Ice Cream, Whipped Cream, Dulce de Leche, Chocolate Sauce	35

COFFEE & TEA

We proudly serve Peerless Coffee & Steven Smith Teas

<i>Espresso</i>	6	<i>Jasmine Pearls</i>	6
<i>Westside Blend Drip</i>	6	<i>Meadow Chamomile Blend</i> Caffeine Free	6
<i>Lord Bergamot Earl Grey</i>	6	<i>Peppermint Leaves</i>	6
<i>Masala Chai</i>	6	Caffeine Free	

AFTER DINNER LIBATIONS

<i>Boozy Affogato</i> Licor 43, Pulled Espresso, Vanilla Bean Gelato	18	<i>Grasshopper</i> Crème de Menthe, White Cacao, Heavy Cream, Dark Chocolate	16
<i>Zegroni</i> Ron Zacapa Rum, Espresso Bean-Infused Campari, Thatcher's Blood Orange Liqueur, Sweet Vermouth Blend	21	<i>Vieux Carré</i> Rittenhouse Rye Whiskey, Hine VSOP, Sweet Vermouth Blend, DOM Benedictine, Bitters Blend	22

GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free
18% gratuity will be added to parties of 6 or more. Split plate fee of \$4.

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