



DESSERTS

<i>Campfire S'mores</i> GF Toasted Marshmallow, Chocolate & Praline Mousse, Graham	18	<i>Budino</i> Italian Butterscotch Custard, Roasted Banana, Salted Caramel	16
<i>Carrot Cake</i> Cream Cheese Icing, Glazed Walnuts	16	<i>Warm Fudge Brownie</i> Vanilla Ice Cream, Dulce de Leche, Chocolate Sauce	24

COFFEES & TEAS

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> Caffeine Free	6
<i>Masala Chai</i>	6		

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

Split plate fee of \$4 will apply.

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