

DESSERTS

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|--|----|---|----|
|  Carrot Cake | 16 | Espresso Basque Cheesecake VG | 16 |
| Cream Cheese Icing, Glazed Walnuts | | Urfa Chocolate Cookie Crust, Chantilly Cream, Cinnamon Tuille | |
| Apple Alchemy VG | 16 | Fall Harvest Cobbler VG | 26 |
| Apple Semifreddo, Stewed Apples, Fuji Apple Gel, Spiced Sponge Cake, Cinnamon Crumble | | Serves 2-4 People Vanilla Ice Cream, Candied Sweet Potato, Candied Pecans, Fried Sage | |
| Hazelnut Chocolate Cake VG GF | 16 | | |
| Flourless Chocolate, Hazelnut Praline, Hazelnut Crust, Salted Caramel Ice Cream | | | |

COFFEES & TEAS

We proudly serve Peerless Coffee & Steven Smith Teas

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|--------------------------------|---|-------------------------------|---|
| Espresso | 6 | Jasmine Pearls | 6 |
| Westside Blend Drip | 6 | Meadow Chamomile Blend | 6 |
| Lord Bergamot Earl Grey | 6 | Caffeine Free | |
| Masala Chai | 6 | Peppermint Leaves | 6 |
| | | Caffeine Free | |

AFTER DINNER LIBATIONS

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|--|----|--|----|
| Boozy Affogato | 18 | Grasshopper | 16 |
| Licor 43, Pulled Espresso, Vanilla Bean Gelato | | Crème de Menthe, White Cacao, Heavy Cream, Dark Chocolate | |
| Velour Royale | 20 | Espresso Martini | 18 |
| Hine VSOP, Bailey's Irish Whiskey, Salted Caramel | | Skyy Vodka, Pulled Espresso, Simple | |



GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

Split plate fee of \$4 will apply.

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