



DESSERTS

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| <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>Tableside Chocolate Cake</i> Serves 3-4 Vanilla Ice Cream, Whipped Cream, Dulce de Leche, Chocolate Sauce | 35 |

COFFEES & TEAS

We proudly serve Peerless Coffee & Steven Smith Teas

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| <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

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| <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.