



HOUSEMADE DESSERT

FLOURLESS CHOCOLATE TORTE	6
LIME TART	6
WOOD-FIRED SMORE	6
A HOUSE MADE MARSHMALLOW TOASTED IN THE WOOD-FIRED OVEN WITH CHOCOLATE GANACHE AND GRAHAM CRACKER	
BANANA BREAD WITH CHOCOLATE DIPPING SAUCE	6
DAILY ICE CREAM (ASK SERVER)	5
SALTED CARAMEL TART	6

DIGESTIFS

BRANDY ALEXANDER	8
FRESH CREAM, CRÈME DE CACAO (.50Z), BRANDY (1.50Z)	
AUCHENTOSHAN SINGLE MALT SCOTCH WHISKY	7
TRIPLE DISTILLED AND MATURED IN AMERICAN BOURBON OAK; THE WHISKY IS FINISHED IN SPANISH OLOROSO AND PEDRO XIMENEZ SHERRY CASKS	
	11
	(20Z)
REMY MARTIN VSOP BRANDY	6
BENJAMIN BRIDGE BOREALIS ICE WINE	10

COFFEE & TEAS

ADD BAILEYS (1OZ)	4
ADD GODIVA WHITE CHOCOLATE LIQUEUR (1OZ)	4
ADD SAMBUCA (1OZ)	4
TEA	2.5
REGULAR, EARL GREY, CHAMOMILE, PEPPERMINT, CHAI	