

## ◆ ————— DESSERT ————— ◆

### CLASSIC TIRAMISU

house-made ladyfingers  
mascarpone cream  
valrhona chocolate shavings

14

### CLASSIC CARROT CAKE

cream cheese mousse, candied pecans,  
butterscotch sauce  
*(nut-free available on request)*

14

### SPRING PANNA COTTA

strawberry rhubarb compote, lemon basil,  
marcona almonds  
*(nut-free available on request)*

14

### FLOURLESS CHOCOLATE S'MORES

gluten-free graham cracker  
chocolate mousse, marshmallow

14

## ◆ ————— AFTER DINNER PICK-ME-UP ————— ◆

### NOT A GUINNESS

black sesame-infused Smoke Lab vodka  
Borghetti coffee liqueur, stout, coffee

17

### IRISH COFFEE

espresso, Irish whisky  
Bailey's whipped cream

10

### FRAPPÉ

classic Greek frappe

9

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

## ◆ DESSERT WINE ◆

*By the Glass*

### FONSECA RUBY PORT

Porto, Douro, Portugal

8

### TAYLOR FLADGATE 20 YR TAWNY PORT

Porto, Douro, Portugal

20

### CHÂTEAU SUDUIRAUT, SAUTERNES IER CRU

Bordeaux, France 2005

20

### ROYAL TOKAJI 5 PUTTONYOS ASZÚ,

Tokaj, Hungary 2017

16

### ALVEAR, PEDRO XIMÉNEZ "SOLERA 1927"

Montilla-Moriles, Spain N.V.

12

### ICARDI BRACHETTO "SURI VIGIN"

Piedmont, Italy 2021

12

## ◆ COFFEE & TEA ◆

### ESPRESSO

5 / 6

### DECAF ESPRESSO

5 / 6

### CAPPUCCINO

6

### CAFFE LATTE

6

### BLUE BOTTLE COLD BREW

8

### TEA SELECTION

from Palais des Thés

Earl Grey Queen Blend, Grand Jasmin Imperial

Chamomile Flowers, Mint Leaf

5

Pastry Chefs

**ERIKA MARTINEZ**

**SUE MUN**