



## DESSERT

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**Labneh Cheesecake.** pine-nut graham crust. roasted cranberries. 11  
**Cinnamon Sourdough Bread Pudding.** caramel apple compote. [v+] 11  
**Ricotta Tosca.** almond cake. orange caramelized almond topping. [gf] 12  
**Cardamom Chocolate Panna Cotta.** espresso creme anglaise. 12  
**Liqueur a la Mode.** [21+] vanilla bean ice cream. choice of liqueur. gf  
    adrift distillers cranberry liqueur | 15  
    combiere de peche de vigne | 15  
    combiere creme de cassis | 15  
    meletti fernet | 15  
    orphan girl bourbon creme | 11

## COCKTAILS

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**Pick Me Up.** house infused vanilla vodka. adrift blend coffee. simple. adrift distillers coffee liqueur. served cold. | 12  
**Evening Joe.** adrift coffee liqueur. simple. chocolate bitters. whipped cream. nutmeg. iced. | 14  
**Orphan Girl + Coffee.** local bourbon cream. adrift blend coffee. | 12  
**All Choked Up.** rye. jammy vermouth. coffee infused cynar. iced. | 15  
**Classic Absinthe.** traditionally served. | 22

## DESSERT WINES

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**Quinta de la rosa.** ruby port. | 10  
**Quinta de la rosa.** tawny port. | 22  
**Broadbent.** 20 year tawny port. | 18

## COGNAC

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**Stonebarn Brandyworks.** pear brandy. | 22  
**Remy Martin.** v.s.o.p. | 22  
**Dudognon.** 10 year reserve. | 19

## SCOTCH

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**Pure Scot.** blend. | 10  
**Glencadam.** origin 1825 highland. | 22  
**Laphroig.** 10 year islay single malt. | 28  
**Talisker.** 10 year highlands single malt. | 27

Gluten free = gf | Vegetarian = v | Vegan = v+

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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

Dine-in parties of six or more will be charged an automatic gratuity of 20%.