

Desserts

MOCHI DONUTS

White chocolate matcha dipping sauce V GF / 9

PINEAPPLE CRÈME BRÛLÉE

Encased in pineapple / brown sugar V GF / 10

CHOCOLATE MOUSSE

House made peanut brittle / GFO / 8

BOURBON-CARAMEL CHEESECAKE BARS

Graham cracker crust / rich cream cheese filling / caramel sauce / raspberry coulis V / 8

Not available during brunch

MILE AND A HALF HIGH CARROT CAKE

Perfect for sharing / V / 17

Contains cococut & nuts

CHOCOLATE OVERLOAD

6-layer cake /dark chocolate / chocolate frosting V / 9

GELATO

Ask your server for today's selection / V / 6

GF = Gluten Free V = Vegetarian VG = Vegan

Perfect Finish

CAPOSALDO MOSCATO

Lombardy, Italy Spicy aromas / fresh / exotic fruit / 8.5

MASCHIO PROSECCO

Veneto, Italy White peach / orange blossom / almond / VG / 8.5

LUSTAU SOLERA LOS ARCOS AMONTILLADO SHERRY

Light / soft / round / hazelnut aroma / 5

BROADBENT RAINWATER MADEIRA

Smooth / gently sweet / aromas of dried dates / figs / mixed nuts / 5

WARRE'S HERITAGE RUBY PORT

Medium red / smoky / aroma of cassis / marzipan / maple syrup / 5

CHURCHILL 10YR OLD TAWNY PORT

Dried fruit / orange peel / complex nose / elegant / subtle / 10

BUFFALO TRACE BOURBON

Butter toffee / caramel / fruit cake / 14

EAGLE RARE 10 YR BOURBON

Orange / plum / caramel / honey / 14

FOUR ROSES SINGLE BARREL BOURBON

Apple / citrus / bit of strawberry / 16

JEFFERSON'S OCEAN AGED AT SEA BOURBON

Sweet caramel / swirl of vanilla / 24

WOODFORD RESERVE DOUBLE OAKED BOURBON

Dark fruit / caramel / sharp honey / 21

Ask your server for our complete list of spirits & cordials.

