

Desserts

MOCHI DONUTS

White chocolate matcha dipping sauce GF V / 9

PINEAPPLE CRÈME BRÛLÉE

Encased in pineapple / brown sugar GF V / 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

LEMON BAR

Citrus curd / buttery shortbread / whipped cream / toasted graham cracker crumbs / edible flowers / V / 7

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

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

Perfect Finish

CAPOSALDO MOSCATO

Lombardy, Italy Spicy aromas / fresh / exotic fruit / 9

MASCHIO PROSECCO

Veneto, Italy White peach / orange blossom / almond / VG / 9

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

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.

