

brandy

- COPPER & KINGS CRAFT 10
- DARON FINE CALVADOS 5YR 11
- HENNESSY VSOP COGNAC 17
- HENNESSY XO COGNAC 37
- 'H BY HINE' VSOP COGNAC 13
- HINE RARE VSOP COGNAC 15
- HINE HOMAGE GRAND CRU COGNAC 27
- HINE ANTIQUE XO PREMIER CRU COGNAC 33
- PIERRE FERRAND 10YR AMBRE 10
- PISCO PORTÓN 9
- RÉMY MARTIN VSOP COGNAC 12
- RÉMY MARTIN 1738 ACCORD ROYAL COGNAC 14
- RÉMY MARTIN XO COGNAC 30
- RÉMY MARTIN LOUIS XIII COGNAC
...300 - 2oz | 150 - 1oz | 75 - 1/2oz

digestifs

- AMARO AVERNA 9
- AMARO BRAULIO 9
- AMARO CYNAR 8
- CARDAMARO 6
- FERNET-BRANCA 8
- DOLIN VÉRITABLE GÉNÉPY DES ALPES 8
- MAROLO MILLA CAMOMILLA GRAPPA 9

cordials (*classics for your coffee)

- * AMARETTO DISARONNO ORIGINALE 8
- * BAILEYS ORIGINAL IRISH CREAM 8
B&B {BRANDY & BÉNÉDICTINE} 11
BÉNÉDICTINE 11
- * CHILA 'ORCHATA CINNAMON CREAM 14
- * DRAMBUIE {HONEY, SPICE} 11
- * FRANGELICO LIQUEUR DE NOISETTES 8
GALLIANO L'AUTENTICO 11
GRAND MARNIER CORDON ROUGE 10
GRAND MARNIER CUVÉE CENTENAIRE 34
GRAND MARNIER CUVÉE 1880 56
- * KAHLÚA {COFFEE} 8
LICOR 43 {VANILLA, CITRUS} 8
LUXARDO LIMONCELLO 7
NASSAU ROYALE {VANILLA, SPICE} 7
- * PATRÓN XO CAFE INCENDIO 7
ROMANA SAMBUCA LIQUORE CLASSICO 8
- * TEMPUS FUGIT CRÈME DE COCOA 10
- * TEMPUS FUGIT CRÈME DE MENTHE 10

barista — featuring local roaster 'DRIP'.

- ESPRESSO OR AMERICANO single 3 double 5 triple 7 macchiato +1
- CAPPACCINO OR LATTE single 4 double 6 triple 8
- COFFEE regular or decaf drip coffee 4
- TEA black tea, green tea, herbal tea, or iced tea 4
- COFFEE - FRENCH PRESS enough for two 9 oz pours 9





A SWEET FINISH

desserts

- CHOCOLATE CAKE** 8
blood orange coulis, whipped cream
- BUTTERSCOTCH PUDDING** 8
caramel, crème fraîche, sea salt
- SEASONAL FRUIT CRISP** 8
vanilla bean ice cream, oatmeal topping

cocktails

- WHIPPED ESPRESSO MARTINI** 11
stoli vanilla, demerara syrup, espresso, milk foam
- ADULT FLOAT** 11
three olives root beer vodka, blackmaker root beer liqueur, french vanilla ice cream, dublin vanilla cream soda
- AFTER DINNER STINGER** 14
rémy martin 1738 accord royal cognac, tempus fugit white crème de menthe

white

- KRACHER CUVÉE 2011 BEERENAUSLESE, BURGENLAND, AU** 19
yellow & orange fruit brought to extract-level richness, then raptured by high acid
- CHÂTEAU PEYRUCHET "CUVÉE JEAN-BAPTISTE" 1° CDB '11** 9
sauternes-imposter, this semillon has waxy swagger
- HONIG LATE HARVEST SAUV. BLANC, RUTHERFORD '10** 28
fruitier than sauternes; ice-wine-esque racy acidity; nicely in the middle
- KLEIN CONSTANTIA VIN DE CONSTANCE, S. AFRICA '08** 29
world's most celebrated muscat, luscious, opulent, never syrupy, banana finish

red

- LAS PERDICES "ICE" MALBEC, LUJÁN DE CUYO '11** 12
all fruit: huge variety: quince and prune, strawberry and dark morello cherries
- CA'RUGATE "L'EREMITA" RECIOTO DELLA VALPOLICELLA '10** 19
the balance of caramel and fruit amid perfectly astringent steeliness

fortified

- HENRI GIRAUD "SOLÉRA" RATAFIA DE CHAMPAGNE, MV** 19
solera aged vin doux naturel producing an intoxicating liqueur
- FONSECA "BIN Nº27" FINE RUBY PORTO, NV** 9
a ruby with depth; maybe the most well-known porto there is
- ESPORÃO QUINTA DOS MURÇAS 10YR TAWNY PORTO** 9
middle-road oak tempering, still retaining the fruit, a real please-all
- TAYLOR FLADGATE 20YR TAWNY PORTO** 14
for more of that oak and truly aged fruit character
- LUSTAU "CAPATAZ ANDRES" DELUXE CREAM SHERRY, MV** 8
rich orange, dulce-coffee and nutty fruit cake, yes please
- BLANDY'S 1996 COLHEITA BUAL, MADEIRA** 20
dates, vanilla, incense, macadamia and hazelnuts

*Please inform your server of any dietary or allergy concerns & restrictions.
Drink responsibly; We are always happy to hail a cab.*