



desserts

CRÈME BRÛLÉE 7

nightly flavor, accoutrements

MAPLE SWEET POTATO CHEESECAKE 8

macerated berries, berry coulis

CHOCOLATE CAMPFIRE 7

dark chocolate mousse,
honey streusel, Jet-Puffed marshmallow

MILK & COOKIES 6

3 chocolate chip cookies,
vanilla ice cream scoop in milk

SEBASTIAN JOE'S ICE CREAM 5

2 scoops, seasonal flavors

DESSERT BOOZE

B & C 9

Benedictine, Hardy VSOP cognac,
Angostura bitters, lemon

SLOW SILVER 9

Hayman's Sloe gin, tamarind sour, egg white*,
R&W Creme de Violette, spiced cherry bitters

SQRRL POWER 9

Ramos LBV Port, Creme de Noyaux,
gin, whole egg*

MILL STOUT FLOAT 9

vanilla ice cream, House Irish cream,
cold press, stout

DESSERT WINES ●●●●●●●●

Ramos Pinto 10yr Tawny Port 11

Ramos Pinto Late Bottled Vintage Port 8

APÉRITIFS ●●●●●●●●

Ancho Reyes 8

Benedictine 8.5

Chambord 8

Chartreuse, Green 10

Cles des Ducs VSOP Armagnac 9

Cointreau 7

Disarrono Amaretto 7

Drambuie 7

Frangelico 6.5

Galliano 7.5

Gamle Ode Aquavit 7.5

Grand Marnier 8

Hardy VSOP Cognac 9

House Irish Cream 5

Inga Sambuca 7.5

Kahlua 6

Leatherbee Malort 7

Licor 43 6.5

Linie Aquavit 6.5

Pere Magloire VSOP Calvados 8

Tattersall Bitter Orange 6.5

Tattersall Grapefruit Crema 6.5

SCOTCH ●●●●●●●●●●

Isle of Skye 8yr, Blend 6

Deanston Virgin Oak Highland 7

Balvenie Double Wood 12yr Speyside 9

Laphoiag 10yr Islay 9

Bunnahabhain 12yr Islay 9

Glenfiddich 12yr Speyside 9.5

Glenfiddich 18yr Speyside 15

Glenlivet 12yr Speyside 8

Macallan Oak 10yr Speyside 9

Macallan 12yr Speyside 11

Oban 14yr Highland 12

AMAROS ●●●●●●●●●●

Amaro Nonino 9.5

Amer dit Picon 10

Angostura Amaro 7.5

Aperol 7

Brancamenta 6.5

Campari 8

Cardamaro 6.5

Cynar 7

Fernet Branca 6.5

Meletti Amaro 7

CAFFEINE

Coffee 3.5

Cold Press 5.5

Iced Tea 3.5

Tea 3.5

*Tea Source loose leaf -
English Breakfast, Earl Grey,
Red Berries, Chamomile, Mint,
Evening in Missoula*

BOOZY CAFFEINE

All Irish Coffee 7

Tim Press 7

Cold press, house spicy
bourbon & Irish cream