



SWEETTOOTH

TO EAT

fireside s'mores \$8

house made graham cracker & marshmallow dark chocolate ganache

Vaquero Hors d'Age Rivesaltes Ambré \$7

Drinks like a tawny port with sherry nuances- nutty, slight saline notes, sweet but with a dry finish

frangipane pear tart \$8

brown sugar frangipane + wine poached pears
nutmeg whipped cream

Quinta do Infantado, Tawny Port \$7

roasted hazelnuts and sultanas followed by just a hint of sweetness

dark chocolate pot de creme \$8

pistachio toffee + whipped cream

Domain de la Casa Blanca Banyuls \$9

like a ruby port, but not as sweet. World renown fortified red dessert wine

apple cobbler \$8

apples + blackberry sauce +
sweet biscuit + whipped cream

TJ's (Uvki Int) nKpaxvi (?)

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TODRINK

Bruleéd Irish Coffee \$11

Jameson Irish whiskey + Amaro Nonino + Angostura bitters + vanilla whip cream with a bruleéd top

Eye Opener \$15 *serves 2, please allow 5 minutes*

our "Campfire Espresso" served with a flask of half & half spiked with bourbon + Becherovka Barenjager + Angostura bitters

TO FINISH

Campfire Espresso \$5 *please allow 5 minutes*

Spella Coffee \$3

Steven Smith Teas \$3