



# SWEETTOOTH

## TO EAT

### fireside s'mores \$8

house made graham cracker & marshmallow dark chocolate ganache

*Pocas Tawny Port \$5*

*roasted hazelnuts and sultanas followed by just a hint of sweetness*

### olive oil cake with lemon & poppy seed \$9

branded cherries + marscarpone + tuille

*Amaro Nonino \$9*

*Notes of bitter orange and cinnamon with a hint of burnt caramel*

### dark chocolate pot de creme \$8

pistachio toffee + whipped cream

*B. Nardini Amaro \$9*

*Perfect balance of bitterness, sweetness, and citrus. Licorice, chocolate, caramel, and citrus notes with a menthol finish*

### strawberry rhubarb cobbler \$9

pistachios + strawberry-black pepper syrup + housemade vanilla ice cream

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## TODRINK

### Bruleéd Irish Coffee \$11

Jameson Irish whiskey + Amaro Nonino + Angostura bitters + vanilla whipped 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

## TOFINISH

**Campfire Espresso \$5** *please allow 5 minutes*

**Spella Coffee \$3**

**Steven Smith Teas \$3**



## **TOSIP**

sherries and dessert wine

**Colosia Sangre y Trabajadero dry Oloroso \$10**

**Lustau Moscatel de Chipiona \$7**

**Infantado Reserve Ruby port \$12**

**Pocas Tawny Port \$6**

**Broadbent 10 yr Madeira "Sercial" \$13**

brandies

**Remy VSOP \$13**

**Germain Robin \$13**

**Clear Creek Pear \$12**

**Laird's Applejack \$6**

**Jelinek Slivovitz \$8**

*amari lightly bitter, complex  
digestifs perfect for after dinner*

**Averna \$10**

**Cardamaro \$7**

**Ramazotti \$9**

**Fernet Branca \$9**

**Fernet Menta \$9**

**Luxardo Abano \$7**

**Cynar \$7**

**Cynar 70 proof \$10**

**Meletti \$7**

**Zwack Unicum \$7**

**B Nardini \$12**

**Becherovka \$7**

**Amaro Nonino \$12**

**Strega \$10**