



# SWEETTOOTH

## TO EAT

### fireside s'mores \$9

house made graham cracker & marshmallow dark chocolate ganache

*Pocas Tawny Port \$5*

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

### grilled peaches \$9

marscarpone + basil + local honey + hazelnuts

*Amaro Nonino \$9*

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

### dark chocolate chiffon cake \$9

mint + honeycomb brittle + whipped cream

*B. Nardini Amaro \$9*

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

### berry cobbler \$9

pistachios + housemade vanilla ice cream

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## TODRINK

**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

**La Garocha Amontillado \$9**

**César Florido 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**

**Maraska 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**