

'Finishing Touches'

April 2023

'CANNOLI' Cookie Tuile / Prickly Pear / Mascarpone, Cinnamon & Ricotta Cream / Pistachio / Whipped Cream / Matcha ~ **\$12**

'WHITE CHOCOLATE CHEESECAKE' Colorado Cherries / Toasted Almonds / Powdered Sugar ~ **\$12**

'DEATH BY S'MORE' Ancho Chocolate Pudding / Toasted Bourbon Marshmallow / Graham Cracker / Candied Hazelnuts ~ **gf/\$14**

'LEMON TART' Tart Crust / Lemon Curd / Toasted Meringue Wild Maine Blueberries / Smoked Salt ~ **df/\$14**

'HUNNY POT' Vanilla Ice Cream / Rhubarb Jam / 'Honeycomb' Brittle / Honey ~ **gf/\$12**

Ice Cream, FROYO & Sorbet Vanilla, Vanilla Custard OR Toasted Cocoa / Grapefruit OR Strawberry Rhubarb Sorbet / FROYO ~ **gf/\$5 each**

Apelles Morales, Pastry Chef

Coffee & Tea

Coffee Selections:

Irish, Caribbean OR Mexican Coffee \$12
French Press ~ 12 oz./32 oz. \$8 /\$15
Café de Olla \$8
Colombian Drip Coffee \$3

Tea Selections:

\$3
Black Tea: Earl Grey & Vanilla Bean
Herbal Tea: Peppermint, Sour Apple, Sweet & Spicy
Decaf Tea: English Breakfast
Green Tea: Genmaicha



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<u>Spirits:</u>	<u>20Z.</u>
Fernet-Vallet	8
Del Professore Rosso Vermouth	8
Kubler Absinthe	16
Herradura Tequila	16
Yuu Baal Mexcal	13
Fortaleza Tequila	28

<u>Cognac/Brandy/Port/Sherry:</u>	<u>20Z.</u>
Pierre Ferrand Ambre Cognac	15
Po Di Poli Secca	15
Niepoort Ruby	6
Barros, Ruby	6
Barros, Reserve Tawny	16
Barros, 20 yr. Tawny	22
Broadbent, Tawny	8
Grand Marnier	16
El Maestro Pedro Ximenez Sherry	12

<u>Scotch</u>	<u>20Z.</u>
Lowlands ~ Lochlea	16
Cambletown ~ Springbank 10 yr.	22
Longrow	20
Highlands ~ Imperial 23 yr.	36
Glencadam 10 Year	18
Speyside ~ GlenAllachie 15 yr.	36
Islay ~ Ardbeg 19 yr.	32
Caol Ila, 10 yr.	18



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<u>Cognac/Brandy/Port/Sherry:</u>	<u>20Z.</u>
Pierre Ferrand Ambre Cognac	15
Po Di Poli Secca Grappa	15
Niepoort Ruby	6
Barros, Ruby	6
Barros, Reserve Tawny	16
Barros, 20 yr. Tawny	22
Broadbent, Tawny	8
Grand Marnier	16
El Maestro Pedro Ximenez Sherry	12

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