

Desserts

Coconut Cremeux \$14
tropical fruit, toasted coconut, passionfruit gel (gf,df)

Seasonal Fruit Crumble \$18
served warm with a choice of English custard
or
Tillamook vanilla ice cream

Vanilla Bean Cheesecake \$16
housemade graham, chantilly cream, strawberry compote

Chocolate Raspberry Cake \$16
chantilly cream, Valrhona dark chocolate ganache, raspberry preserves

Cheese Cart MP
selection of local and world class regional cheeses served with
housemade pickles and jams

Pastry Chef: Joanna Latham

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.

Cocktails

Espresso Martini \$16
coffee liqueur, espresso, simple syrup, heavy cream, coffee beans

Grasshopper \$15
green creme de menthe, white creme de cacao, heavy cream, nutmeg

Irish Affogato \$16
Irish whiskey, Bailey's Irish cream, coffee ice cream, cold-brew coffee, whipped cream, chocolate shavings

Bourbon Ball \$18
Makers Mark bourbon, DeKuyper hazelnut schnapps liqueur, heavy cream, white chocolate shavings, whipped cream

The Juniper Steamer \$18
vodka, chambord, Godiva chocolate liqueur, whole milk, chocolate shavings

PORTS & Tawny's

Taylor Fladgate 10 yr Tawny \$14
Ramos Pinto 20 yr Tawny \$24
Ramos Pinto 30 yr Tawny \$30
Rare Wine Company Sercial \$14
Rare Wine Company Verdelho \$14
Rare Wine Company Bual \$14
Rare Wine Company Malmsey \$14

Aperitif Liqueurs

Select Aperitivo
Lo-Fi Gentian Amaro
Lillet Blanc
Carpano Antica
Formula
Vermouth
Campari
Aperol
Cocchi Americano

Digestif Liqueurs

Chartreuse Yellow
Chartreuse Green
Averna
Cynar
Fernet Branca
Fernet Menthe