

IRIS

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.

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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