

Desserts

Coconut Cremeux \$14

tropical fruit, toasted coconut, passionfruit gel (gf)(df)

Seasonal Fruit Crumble \$18

served warm with Tillamook vanilla ice cream

Citrus Olive Oil Cake \$14

mascarpone mousse, lemon curd, candied pistachio

Chocolate Espresso Mousse \$14

Valrhona chocolate, espresso chantilly cream, salted caramel, chocolate covered espresso bean (gf)

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, Baileys Irish Cream, coffee ice cream, cold brew coffee, whipped cream, chocolate shavings

Bourbon Ball \$18

Makers Mark Bourbon, De Kuyper Hazelnut Schnapps, heavy cream, white chocolate shavings, whipped cream

The Juniper Steamer \$18

vodka, chambord, Godiva Chocolate Liqueur, whole milk, chocolate shavings

Ports & Tawnys

Taylor Fladgate 10 Year Tawny	\$14
Ramos Pinto 20 Year Tawny	\$24
Ramos Pinto 30 Year Tawny	\$30
Rare Wine Co. Charleston Sercial	\$14
Rare Wine Co. Savannah Verdelho	\$14
Rare Wine Co. Boston Bual	\$14
Rare Wine Co. New York Malmsey	\$14

Aperitif Liqueurs

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

Digestif Liqueurs

Chartreuse Yellow
Chartreuse Green
Averna
Cynar
Fernet Branca
Fernet Branca Menta