

IRIS

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.

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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, 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