

## DESSERT

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<b>CRÈME BRÛLÉE</b>	10
cardamom   vanilla bean   candied citrus	
<b>MOLTEN BUTTER CAKE</b>	12
lemon glaze   vanilla ice cream	
<b>CHOCOLATE MOUSSE CAKE</b>	12
chocolate ganache   raspberry sauce	
<b>PRALINE CHEESECAKE</b>	12
bourbon cream sauce   toasted pecans   whipped cream	
<b>POMEGRANATE LEMON TART</b>	12
hibiscus   limoncello chantilly cream	

## COFFEE

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<b>CHOCO SOMBRA</b>   dark roast   peru	4
cappuccino   latte   espresso	

## TEA

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<b>HARNEY &amp; SONS</b>   whole leaf   new york	4
earl grey supreme	
organic english breakfast	
paris [black]	
chamomile	
japanese sencha [green]	
organic ginger turmeric	
dragon pearl jasmine	
organic peppermint [decaf]	

## WINE [3 OZ]

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<b>SAUTERNES</b>	20
château roumieu-lacoste   bordeaux   france   2019	
<b>OLOROSO SHERRY</b>	18
alvear   “asunción”   montilla-moriles   spain   nv	
<b>10 YEAR TAWNY PORT</b>	14
infantado   portugal	

## COCKTAIL

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<b>BLACK MARTINI</b>	11
vodka   kahlua   espresso   cream	
<b>THE DREAMING</b>	14
amaretto black tea   cognac   vanilla   allspice dram   chocolate mole bitters	
<b>GROW A PEAR</b>	15
cognac   pear liqueur   saline	
<b>ABUELITA'S CHOCOLATE MOLE</b>	15
mezcal   serrano tequila   sherry vermouth   creme de cacao   cinnamon   orange	

## CORDIAL [1.5 OZ]

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<b>DON CICCIO LIMONCELLO</b>	8
<b>CAFFO AMARETTO</b>	7
<b>CAFFO SAMBUCA</b>	8
<b>GREEN   YELLOW CHARTREUSE “VEP”</b>	26