

DESSERT WINES

SANGIOVESE fanti, vin santo, italy, 2013 18

ZINFANDEL dashe, late harvest, california, 2018 16

LACRIMA luchetti, vino di viscola, sour cherry, italy 14

PALOMINO/PX emilio lustau, east india solera sherry, spain 12

TOURIGA NACIONAL c.n. kopke, 10 yr tawny port, portugal 16

AFTER DINNER

AMARO

AMARA ROSSA blood orange and local sicilian herbs 12

MONTENEGRO bitter, spiced, herbaceous and floral 14

NONINO alpine herbs, grapes aged 5 years 16

FERNET BRANCA earthy, bitter, mentholated and herbaceous 14

DIGESTIVES

HOUSE-MADE CITRONCELLO 10

ROMANA SAMBUCA 12

FRANGELICO 14

GRAND MARNIER 14

MR. BLACK COFFEE LIQUER 12

GREEN CHARTREUSE 16

ZACAPA 23YR 16

ZACAPA XO 24

D E S S E R T

SEASONAL CHEESECAKE 13

monthly rotating seasonal cheesecake

BLUEBIRD SUNDAE 14

house made vanilla soft serve, bruleed banana, chocolate magic shell, sugar cookie crumble, whipped cream, maraschino cherry

CARROT CAKE 13

sweet cream icing, candied + dehydrated carrot, candied walnuts

WARM OVERSIZED CHOCOLATE CHIP COOKIES 11

two dark chocolate chip cookies

LEMON POPPY BAR 13

lemon icing, candied lemon, lavender whipped cream

HOUSE MADE SOFT SERVE ICE CREAM 8

AFFOGATO 10

espresso and soft serve ice cream

HOUSE MADE SEASONAL SORBET (GF + DF) 9

ALL DESSERTS MADE IN HOUSE

PASTRY CHEF: GINA-MARIE CASSAR