DESSERTS

CRÈME BRÛLÉE
classic vanilla custard, candied sugar top | 9 GF

CHEESECAKE
ask your server or bartender for featured flavor | 9

فاق 
CHOCOLATE STOUT CAKE
sour cherry liqueur syrup, french silk mousse, white chocolate buttercream | 11

فاق 
NEW ORLEANS BEIGNETS
blackberry-orange crema jam | 11

ICE CREAM SUNDAE
vanilla bean ice cream, hot fudge, whipped cream, cherry | 11 GF/VEG

AFTER DINNER DRINKS

SERVED NEAT

LIMONCELLO | 7
BLACKBERRY BRANDY | 7
CINNAMON WHISKEY | 7

COCKTAILS

THAI TEA | 9
toasted coconut aquavit, thai tea, italiano, barreled rum, maple

ESPRESSO MARTINI | 11
vodka, espresso, molasses, chickory, hazelnut, foam, absinthe spritz

BOULEVARDIER MIEL | 12
rye, coffee-infused bitter orange, italiano, cinnamon, local BARE honey, rum