

The Dessert

MENU



AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

PIÑA COLADA TRES LECHES (v) 12

triple layer vanilla sponge cake / whipped cream
cinnamon & rum infused pineapple
cinnamon crumble / coconut ice cream

TIRAMISU 12

chocolate sponge cake / Baileys mascarpone cream
espresso syrup / cocoa powder / espresso ice cream

MATCHA STRAWBERRY SHORTCAKE 12

vanilla sponge cake / strawberry coulis
matcha white chocolate mousse / whipped cream
strawberries

SEASONAL GELATO (v/g)(gf) 9

Changes daily. ask your server for details.

COFFEE & TEA

Coffee 3¾

Decaf Coffee 3¾

Cappuccino 5

Latte / Iced Latte 5

Macchiato

Pluck© Teas

Iced Shaken Espresso

Matcha / Iced Matcha Latte

Iced Strawberry Matcha Latte 6

Upgrade to soy or oat milk for \$0.75

4¾

3¾

5

5½

6

London Fog

Chai Tea Latte

Espresso

Americano

5

5

4

4½

FINISH OFF WITH SOMETHING A LITTLE STRONGER

SCOTCH (1oz)

Johnnie Walker Red Label 8

Johnnie Walker Black Label 12

Bruichladdich 'The Classic 14

Laddie' Single Malt 14

Macallan 12 Year Double Cask 18

Macallan 15 Year Double Cask 29

Johnnie Walker Blue Label 32

PORT (2oz)

Taylor Fladgate 10 YR 14

Taylor Fladgate 20 YR 18

APERATIF / DIGESTIF (1oz)

Amaro Nonino 8

Aperol 8

Campari 8

Grand Marnier 8

Amaro Montenegro 8

Bailey's 9

Sambuca White 9

Limoncello 9

WHISKEY (1oz)

Crown Royal Northern Harvest 8

Jameson Irish Whiskey 8

Suntory Whisky Toki 12

Miyagikyo Japanese Single Malt 16

BRANDY/COGNAC (1oz)

St. Remy VSOP 8

Marie Duffau Bas Armagnac 11

Hennessy VS 14

SPECIALTY COFFEE (1oz)

B-52 10

Irish Coffee 10

Spanish Coffee 10

Bailey's Coffee 10

Monte Cristo 10

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.

All parties of 8 or more will be subject to a 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts