

dessert menu

AVAILABLE MONDAY - SUNDAY
OPEN - CLOSE

HALO - HALO (v)
jackfruit / coconut jelly / caramelized
banana / ube coconut granita /
coconut ice cream / captain crunch /
fresh berries / leche flan

10 PEACH MANGO PIE FRENCH TOAST (v)
peach mango jam / mango ice cream /
condensed milk / milk toast

10 SEASONAL GELATO (v/g) (gf) **8**
Changes daily. Ask your server for details.

COFFEE & TEA

Upgrade any beverage to soy or oat milk for \$0.75 / Add vanilla syrup for \$2

Coffee	4½	Pluck© Teas	4½
Decaf Coffee	4½	Iced Shaken Espresso	6
Cappuccino	6	London Fog	6¾
Latte / Iced Latte	6	Chai Tea Latte	6¾
Vanilla Latte / Iced Vanilla Latte	6¾	Espresso	4½
Macchiato	5¼	Americano	5½

MATCHA

All matcha lattes are made with soy milk.

Matcha / Iced Matcha Latte	6½
Iced Strawberry Matcha Latte	7
Iced Banana Matcha Latte	7
Iced Mango Matcha Latte	7

FINISH OFF WITH SOMETHING A LITTLE

stronger

SCOTCH (1oz)

Johnnie Walker Red Label	8
Johnnie Walker Black Label	12
Bruichladdich 'The Classic 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
Carpano	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 Whiskey 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	12
Irish Coffee	12
Spanish Coffee	12
Bailey's Coffee	12
Monte Cristo	12

All specialty coffees come with or without whipped cream

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

*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