

DESSERTS

Berries and Cream, Berries and Cream \$8
mixed berry mousse, cocoa powdered sugar, and tempered chocolate tuile
– "I'm a little lad who loves berries and cream." –

Chocolate Orange Cake \$9
homemade dark chocolate cake, chocolate buttercream, layered Grand
Marnier and orange zest glaze, topped with a dehydrated orange
– "Birthdays are nature's way of telling us to eat more cake." –

Coffee & Doughnuts \$11
house beignets dusted with espresso powdered sugar, Maker's Mark caramel
sauce, and a cordial pour of our nitro espresso martini from the tap
– "I wonder if beignets think about me too." –

FORTIFIED & DESSERT WINES

SHERRY

Tio Pepe \$7 Palamino Fino	Lustau 'East India' Solera \$12 Oloroso and Pedro Ximenez
Hartley & Gibson \$9 Pedro Ximenez	Henriques & Henriques \$12 10 Year
Henriques & Henriques \$9.5 5 year Tinta Negra, Seco	Henriques & Henriques \$15 15 year

PORT

Ferrireo Ruby Porto \$10	W. & J. Graham's 10 Year Tawny \$9
Fonseca Vintage Porto 2017 \$20	W. & J. Graham's 20 Year Tawny \$14