

colette

A FRENCH-INSPIRED RESTAURANT  
IN STATION NORTH

AFTER DINNER

**DESSERTS**

|   |      |
|---|------|
| Apple, ricotta, honey + granola                     | \$10 |
| Lemon Tart, creme de violette meringue + mint syrup | \$12 |
| Buttermilk Panna Cotta, grapefruit + tarragon       | \$9  |
| Chocolate Praline terrine + hazelnut milk           | \$13 |
| Pistachio Creme Brulee                              | \$8  |



**COCKTAILS**

BRANDY ALEXANDER \$10

*1922, Ciro's Club, London, England*

Brandy, dark creme de cacao, heavy cream, nutmeg/served in a coupe

AMARETTO SOUR \$10

*Somewhere in the 70s*

Amaretto, bourbon, lemon juice, sugar, egg white/served in a rocks glass

**WINE**

Bertagnolli Grappino \$6

Blandy's Verdehlo 5YR Madeira \$10

Broadbent Rainwater Madeira \$6

Petit Guiraud Sauternes \$15

Smith Woodhouse Lodge Reserve Port \$6

Smith Woodhouse 10YR Tawny Port \$11

**COGNAC**

Bache Gabrielsen VSOP \$10

Germain Robin XO \$25

Kelt Tour Du Monde VSOP \$14

Maison Surenne Cognac \$10

Maison Surenne XO \$30

Tesseron XO \$15

**ARMAGNAC**

Castarede VSOP \$11

Castarede Vintage 1985 \$33

Chateau du Tariquet XO \$25

**BLENDED SCOTCH**

Cutty Sark Prohibition \$7

Famous Grouse \$6

**SINGLE MALT SCOTCH**

Balvenie 12YR Doublewood \$14

Deanston \$7

Highland Park 12YR \$11

Laphroaig 10YR \$11

Oban 14YR \$14

**APERITIFS**

Byrrh Grand Quinquina \$7

Lacuesta Vermouth \$9

Lillet Blanc \$7

Salers Gentian Aperitif *served on the rocks w/ lemon* \$7**DIGESTIVES**

Amaro Montenegro \$6

Amaro Nonino \$9

Averna Amaro \$6

Cardamaro \$7

Cynar \$6

Fernet Branca \$8

