

colette

A FRENCH-INSPIRED RESTAURANT  
IN STATION NORTH

AFTER DINNER

**DESSERTS**

Lemon Tart, creme de violette meringue + mint syrup	\$13
Buttermilk Panna Cotta, grapefruit + tarragon	\$9
Chocolate Praline Mousse Cake	\$12
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 Surrenne Cognac \$10

Maison Surrenne 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

