

SWEETS

12

CRANBERRY BREAD PUDDING

berry coulis, vanilla ice cream

WAFFLE CHURROS

fried belgian waffles, butterscotch, cinnamon sugar, hazelnut dip

14

NUTELLA S'MORES

chocolate & hazelnut spread, marshmallows, oven baked and served with graham crackers

TIRAMISU

whipped mascarpone & cream, lady fingers, coffee liqueur, cocoa powder

MOCHA MOUSSE CAKE

layered mocha and milk chocolate mousse, chocolate cake, maldon sea salt

BASQUE CHEESECAKE GF

berry coulis, fresh cream, lemon zest

SIPS



Espresso Martini

Hideout Vodka, coffee liqueur, demerara, cold brew

16

The Heartthrob

Hideout Vodka, ginger lemon liqueur, spiced pear syrup, angostura

17

Croft Fine Tawny Port

10

Chateau Pellehaut Armanac

18

Jean-Luc Pasquet Cognac

18

Sambuca

12

Veso Strawberry Solstice

12

Lo-Fi Genetian Amaro

20

Brucato Amaro Woodlands

14

Brucato Amaro Chaparral

20

GF - GLUTEN FREE V - VEGETARIAN/VEGAN OPTIONAL

+A 3% hospitality fee will be applied to all transactions

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