

• DESSERTS •

Pastry Chef

MARY REAGAN STARRETT

\$12

APPLE BUTTER STACK CAKE

Candied Pecans

CARAMEL CORN CUSTARD

Popped Sorghum

PUMPKIN BREAD PUDDING

Coconut Milk Gelato, Toasted Pepitas

CHOCOLATE GINGERSNAP

ICEBOX PIE

Crystallized Ginger



• AFTER DINNER DRINKS •



**EXPLORADORA
FRENCH PRESS COFFEE**

for two 5 / for four 10

HUGO LOOSE LEAF TEA

Rainier, Jasmine Bai Hao, Hugo Grey

5

COLD-BREW 'MARTINI'

Cathead Vodka, Hoodoo Espresso,
Chicory Cold Brew, Turbinado
*Add Bailey's Irish Cream or
Buffalo Trace Bourbon Cream for \$1*

13

• DIGESTIFS •

HOUSE-MADE LIMONCELLO

8

NIEPOORT LATE BOTTLED VINTAGE PORT

8

AVERNA

8

CYNAR

8

FERNET BRANCA

8

HOODOO

8

NIEPOORT 10 YEARS OLD WHITE

12

