

• DESSERTS •

\$12

TAMARIND-ORANGE “CREAMSICLE” CHEESECAKE

Marshmallow Fluff, Orange Supremes

PINEAPPLE CRUMBLE

Cajeta Ice Cream

CHOCOLATE-BANANA UPSIDE-DOWN CAKE

Miso Caramel. Candied Peanuts

KEY LIME SEMIFREDDO

White Chocolate-Coconut Shell,
Tequila-Citrus Coulis

Pastry Chef

MARY REAGAN STARRETT



• 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 RUBY PORT

8

AVERNA

8

CYNAR

8

FERNET BRANCA

8

HOODOO

8

NIEPOORT 10 YEARS OLD WHITE

12

