



... DESSERT ...

Lemon Crème Brulée gf.....	10.50
macerated blueberries, whipped cream	
Aunt Gin's Cheesecake	11.75
pistachio streusel, seasonal macerated fruit	
Tiramisu	12.00
eastern kille coffee liqueur-soaked lady fingers, espresso sabayon, dark chocolate	
Chocolate Brownie	10.50
ice cream, butterscotch caramel, hazelnut praline	
Black Cherry Sundae gf.....	10.00
black cherry ice cream, peanut streusel, whipped cream, chocolate sauce, cherries	

... COFFEE & TEA ...

Schuil Drip Coffee
regular or decaf
3.00

Assorted Tea
chamomile, earl grey,
english breakfast
3.00

Espresso
single or double shot
3.00 | 5.00

... DIGESTIFS ...

Amaro Averna Siciliano bittersweet, orange and licorice	10.50
Amaro Montenegro lightly sweet with rose petal, dried orange peel and cherry notes	9.50
Benedictine D.O.M. Monastic sweet honey, citrus, herbal	12.50
Branca Menta mint, citrus, herbal	11.25
Bruto Americano St. George bitter, citrus, cinnamon	10.25
Cardenal Mendoza Solera Gran Reserva woody spice, bitter, nutty	13.50
Drambuie caramel, honey, warm spices	10.25
Fernet-Branca botanical, herbal spices	11.25
Grand Marnier sweet and bitter, citrus	12.00
Maison Rouge V.S.O.P. fruit, woody, mildly spiced	12.50

**Allergy warning: we use common soy blend oil, meaning that we cannot guarantee that your menu item is free of common allergens