

DESSERT WINE

Muscato de Beaumes de Venise, Durban, '14	\$11
Moscato d'Asti, La Spinetta, "Biancospino", '17	\$12
Pinot Gris, Late Harvest, Trimbach, France, '00	\$14
Tokaji, Oremus, Hungary '14	\$16
Vin Santo, Domaine Sigalas, Greece '05	\$19

FORTIFIED WINES

Cockburn's Ruby Port	\$10
Leacock's Full Rich Madeira, 5 Yrs	\$13
Taylor Fladgate 10 Year Old Tawny Port	\$12
Taylor Fladgate 20 Year Old Tawny Port	\$18
Lustau 'Papurusa' Manzanilla Sherry	\$9
Lustau 'East India' Solera Sherry	\$10
Lustau '3 En Rama' Fino Sherry	\$11
Lustau 'Emperatriz Eugenia' Oloroso Sherry	\$14

BRANDIES

Bas-Armagnac, Ravignan '85	\$17
Cognac, Delamain XO	\$18
Cognac, Grateaud 'Bouquet de Borderies' 5-10 Yrs	\$13
Calvados, Lemorton	\$15
Calvados, Camut, 6 Yrs	\$14
Calvados, Camut, 12 Yrs	\$18
Calvados, Camut, 18 Yrs	\$24
Grappa, Po' di Poli Elegante	\$12
Pear Brandy, Poli	\$14
Apricot Brandy, Reisetbauer, Austria	\$27

DIGESTIFS

Amaretto, Luxardo	\$9
Amaro, 'Bassano', Nardini	\$10
Amaro, Braulio	\$12
Amaro, Montenegro	\$11
Cardamaro	\$13
Fernet-Branca	\$9
Grand Marnier	\$11
Limoncello, Pallini	\$9
Sambuca, Lazzaroni	\$9
Nux Alpina	\$12

CHEESE ASSORTMENT

Provided by Stinky Brooklyn

\$18

Brie Fermier- Pasteurized Cow- France

Prairie Breeze Cheddar- Pasteurized Cow- Iowa

Elevé de Chevre Cendre - Unpasteurized Goat- France

DESSERT

\$10

Meyer Lemon Souffle Cake- raspberry sauce

Frozen Pistachio Nougat- macerated fruit

Chocolate Brioche Pudding- caramel ice cream

Affogato- caramel ice cream, pistachio biscotti

Cappuccino Cheesecake- whipped cream, chocolate sauce

Ice Cream & Sorbet

\$3/scoop

Vanilla | Caramel | Mocha Chocolate

Coconut Sorbet

seasonal selections change daily

chocolate or butterscotch sauce \$2