

DESSERTS

CINNAMON CHURROS VEG 13

apple cheesecake, huckleberry compote

“SMOKED” CHOCOLATE S'MORES VEG 14

valrhona molten cake, cherry compote
marshmallow fluff, graham crumble

CRÈME BRÛLÉE VEG 13

turbinado sugar, fresh raspberries

KEY LIME PIE VEG 13

chantilly, lemon curd

VANILLA BEAN RICE PUDDING VEG 14

LAMILL COFFEE & TEA

MINA BLEND COFFEE 5

regular or decaf medium roast

MINA BLEND ESPRESSO

single 6 | double 8

regular or decaf medium roast

CAFÉ LATTE 7

espresso, milk

HOT TEA 5

english breakfast, citrus chamomile
jasmine green, earl grey, moroccan mint

DESSERT WINE 3oz.

ROYAL TOKAJI 22

5 puttonyos aszu-mina cuvee
tokaji, hungary, 2019

COSSART GORDON, 10-YEAR BUAL 20

madeira, portugal, nv

TAYLOR FLADGATE, 10-YEAR TAWNY PORTO 22

portugal, NV

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.. Kindly inform your server of any allergies or dietary restrictions.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity.

We charge an outside dessert fee of \$5 per person when bringing in your own dessert.

A maximum of up to 4 separate payments allowed per table.