



CINNAMON CHURROS 13

apple cheesecake, huckleberry compote

CREME BRULEE 13 turbinado sugar, fresh raspberries

'SMOKED' CHOCOLATE S'MORES 14

valrhona molten cake, cherry compote, marshmallow fluff, graham crumble

DesserTinis

S'MORES MARTINI 18 tullamore drew irish whisky, bailey's irish cream, trader vic's macadamia cordial

HIRAMISU MARTINI 20 santa theresa 1796 rum, borghetti coffee, liqueur 43 chocolate, cream

¥ = BRÛLÉED TABLESIDE

OUR SIGNATURE

ESPRESSO MARTINI 20 grey goose vanilla vodka, borghetti

*** CRÈME BRÛLÉE MARTINI 18** grey goose vanilla vodka,

white creme de cacao, amarula, cream

LAMILL COFFEE & TEA

MINA BLEND COFFEE 5 regular or decaf, medium roast

MINA BLEND ESPRESSO

single 6 | double 8 regular or decaf, medium roast

CAFE LATTE 7

espresso, milk

HOT TEA 5

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

DESSERT WINE

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.