DESSERT MENU

SOMETHING SWEET

BANOFFEE TRIFLE—$11 (VG)
graham cracker, dulce de leche, caramelized banana, whipped cream, chopped chocolate

CALICO CRÉME BRÛLÉE—$11 (VG)
chocolate ganache, vanilla, caramelized sugar

FLOURLESS CHOCOLATE CAKE—$13 (VG) (GF)
dark chocolate ganache, espresso caramel, flaky salt

SPICED FIG BREAD PUDDING—$15
vanilla ice cream, caramel

ICE CREAM & SORBET
$4/SCOOP (VG) (GF)
ask your server for today's selection!

AFTER DINNER

Drinks

ESPRESSO MARTINI $17

CHURCHILL'S 10 YEAR TAWNY PORT $15

CA' DEL BAIO MOSCATO D'ASTI $13

MAS AMIEL MUSCAT DE RIVESALTES $14

$5—ESPRESSO DRINKS
macchiato, cappuccino, latte, americano

$5—HOT CHOCOLATE

$4—DRIP COFFEE

$4—TEA

DESSERTS ARE MADE ***IN HOUSE*** ALWAYS FRESH

(VG)—vegetarian (VN)—vegan (GF)—gluten free