

DESSERTS

Orange Vanilla Crème Brûlée

\$9

Seasonal Bread Pudding

\$13

Tavern Candy Bar

Triple Chocolate Brownie,
Salted Caramel Chunk Gelato,
Coconut Magic Shell, Toasted Almonds

\$14

Fall Spice Pumpkin Bar

Vanilla Gelato

\$13

Gelato

Vanilla, Chocolate, Coconut Almond,
Or Salted Caramel Chunk

\$9

Sorbet

Lemon or Raspberry

\$9

Port

Dow's LBV 2016 \$10
Cockburn 20 Year Tawny \$22
Fonseca Bin No. 27 \$9
Fonseca 10 Year Tawny \$12
Fonseca LBV 2014 \$11
Grahams 40 Year Tawny \$58
Sandeman 20 Year Tawny \$20
Sandeman 30 Year Tawny \$38
Taylor Fladgate LBV 2016 \$10
Taylor Fladgate 10 Year Tawny \$12

Madeira / Sherry

Madeira ~ Blandy's Rainwater \$10
Sherry ~ Valdespino Deliciosa Manzanilla \$12
Sherry ~ Valdespino El Candado Pedro Ximénez \$14

Dessert Wine / Grappa

Moscato ~ Michele Chiarlo d'Asti Nivole \$11
Royal Tokaji Red Label ~ 5 Puttonyos Aszú ~ 2017 \$25
Grappa ~ Jacopo Poli ~ Pere di Poli \$20

Digestivo

Antica Torino 'Amaro della Sacra' \$12
House-Made Limoncello \$10

Cognac / Brandy

Courvoisier VS \$13
Hennessey VS \$16
Hennessey Privilege VSOP \$24
Martell Cordon Bleu \$35
Pierre Ferrand Ambre \$12
Puysegur Armagnac 1985 Vintage \$28