

DESSERTS

Orange Vanilla Crème Brûlée

\$9

Seasonal Bread Pudding

Toasted Pecans, Molasses Caramel,
Vanilla Gelato

\$14

Tavern Candy Bar

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

\$14

Gelato

Vanilla, Chocolate,
Or Salted Caramel Chunk

\$9

Sorbet

Lemon or Raspberry

\$9

Dessert Wine / Grappa

Moscato ~ Michele Chiarlo d'Asti Nivole \$11

Royal Tokaji *Late Harvest* ~ 2018 \$15

Grappa – Jacopo Poli ~ Pere di Poli \$ 20

Digestivo

Antica Torino 'Amaro della Sacra' \$12

House-Made Limoncello \$10

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

Cognac / Brandy

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