

UPON THE ROOF

SUNSET SWEETS

Shane Robertson, Executive Chef

////// PAIR IT UP ////

WHITE CHOCOLATE TORTE

whipped marshmallow, caramel crunch 8.50

- suggested pairing -

SANDEMAN

Madeira "Rainwater" 11.00

BANANA TRES LECHES

honey pound cake, häagen-dazs ice cream, caramelized banana crème 10.00

- suggested pairing -

CHATEAU ST. MICHELLE

"Harvest Select" Sweet Riesling 8.00

STRAWBERRY SHORTCAKE

macerated strawberries, chantilly cream, balsamic reduction 8.00

- suggested pairing -

TAYLOR FLADGATE

Ten Year 13.00

CHERRY BREAD PUDDING

vanilla ice cream, warm caramel sauce 9.00

- suggested pairing -

TAYLOR FLADGATE

Twenty Year 18.00

WRAPPING UP

DESSERT WINES BY THE GLASS

GRAHAM'S

10YR Port 12.00 | 20YR Port 22.00

TAYLOR FLADGATE

10YR Port 13.00 | 20YR Port 18.00

TERRA D'ORO

Zinfandel Port 9.00

SANDEMAN

Madiera "Rainwater" 11.00

CHATEAU ST.

MICHELLE

"Harvest Select" Sweet Riesling 8.00

DESSERT SPIRITS

BOURBON

BLANTON'S 32.00

W.L. WELLER SPECIAL RESERVE 17.00

E.H. TAYLOR

SMALL BATCH 48.00

PAPPY VAN WINKLE

(10YR, 12YR, 15YR, 20YR)

SCOTCH

LAPHROAIG 10YR 14.00

LAGAVULIN 16YR 16.00

GLENMORANGIE 10YR 18.00

GLENMORANGIE 12YR 22.00

GLENMORANGIE 18YR 25.00

MACALLAN 12YR 14.00

MACALLAN 15YR 22.00

MACALLAN 18YR 34.00

MACALLAN RARE 52.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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