



DESSERTS

LET'S GIVE 'EM PUMPKIN TO TALK ABOUT

gingerbread cake, pumpkin-mascarpone cream, espresso-rum syrup \$12

<>< *booze it UP* >>>

ESPRESSO MARTINI

blood x sweat x tears vodka, cold brew, simple syrup, caffe borghetti espresso liqueur \$15

CINFULLY DELICIOUS

cinnamon-sugar cheesecake, biscoff cookie crust, cranberry glaze, whipped cream \$12

<>< *booze it UP* >>>

I KNEW YOU WERE TROUBLE

basil infused yellowstone bourbon, byrrh grand quinquina, liber & co. blood orange cordial, lemon \$14

APPLE OF MY PIE

granny smith tartlet, vanilla ice cream, butterscotch sauce, candied almonds \$12

<>< *booze it UP* >>>

TEQUILA OCHO SINGLE ESTATE ANEJO

aged in oak barrels, rich flavors of vanilla, cinnamon + caramel \$18

I LIKE YOU A CHOCOLATE ^{GF}

dark chocolate, white chocolate + milk chocolate terrine, amaretto disaronno, creme anglaise, raspberry coulis \$13

<>< *booze it UP* >>>

IT'S STRAWBERRY THYME

askur gin, cointreau, liber & co. pacific strawberry syrup, fresh thyme, lemon sour \$14

SAY CHEESE! ^{GF}

chef's daily selection of artisan cheeses, candied almonds, fresh fruit, raw honey, seasonal jam, crackers + crisps \$18

<>< *booze it UP* >>>

CAYMUS VINEYARDS, CABERNET SAUVIGNON, CA

glass \$22 | UPsize \$34 | bottle \$88

PICK-ME-UPS

choice of oat milk, almond milk, whole milk or half + half
add monin total immunity boost syrup +\$5

GOLD BREW | FRENCH PRESS | ESPRESSO \$9

CAPPUCCINO | DOUBLE ESPRESSO \$12