

## DESSERTS

CARROT CAKE <sup>N, D, G</sup>	17
rum-soaked carrot cake, cream cheese mousse, chia tea pearls, candied pecans carrot jam	
MATCHA CHEESE CAKE <sup>D, N</sup>	17
pineapple ginger gel, black sesame tuile, coconut snow, raspberry sorbet	
DULCE DE LECHE CHURROS <sup>D, G</sup>	17
caramel sauce, chocolate sauce, vanilla ice cream	
HOUSEMADE ICE CREAM	15
vanilla <sup>D</sup> , chocolate <sup>D</sup> , salted caramel <sup>D</sup> sorbets & bi-weekly flavors (3 scoops)	

### DESSERTS COCKTAILS

CARAJILLO CAFÉ DE OLLA	19
liquor 43, ancho reyes, café de olla	
PERK ME UP	19
woody creek vodka, kahlua, espresso simple	
*upgrade with 1800 tequila añejo +5	

### DESSERTS WINE BY GLASS

CHATEAU STE. MICHELLE HARVEST SELECT RIESLING	17
MAISON NICOLAS SAUTERNES	20
SUSANA BALBO LATE HARVEST MALBEC	16
DOLCE	35
DOW'S VINTAGE PORT	38

### COGNACS

COURVOISIER VSOP	16
HENNESSEY VS	15
HENNESSEY VSOP	18
HENNESSEY XO	50

### CORDIALS

BAILEYS IRISH CREAM	15
SAMBUCA	15
KAHLUA	15
CHAMBORD	15
MIDORI	15
GRAND MARNIER	15

(D) Dairy | (G) Gluten | (N) Nuts | (S) Shellfish  
(VG) Vegan | (V) Vegetarian

EXECUTIVE CHEF | CHRIS MITCHUM  
PASTRY CHEF | CARISSA SAUCIER

AN AUTOMATIC 22% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

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