

## DESSERT

### **BELGIUM CHOCOLATE SCARLET \$14**

Belgium Chocolate Cake Bar, Grand Marnier, Mixed Berries Compote, Whipped Cream

### **HIBISCUS CHEESECAKE \$13**

Flor de Jamaica marmalade

### **KEY LIME CREME BRULEE \$14**

with Tulie Cookie Cigarette. \*Gluten Free without Tulie

### **KAHLUA TIRAMISU \$13**

Dusted with Cocoa Powder, Homemade Biscotti

### **BLUEBERRY COCONUT TART \$14**

Whipped Cream, Toasted Coconut Flakes, Fresh Blueberries

### **GLUTEN FREE CHOCOLATE CAKE \$13**

Raspberry Sorbet, Mixed Berries Compote

### **CHEF'S SELECTION OF ICE CREAM AND SORBET \$9**

## CAFFÈ

### **COFFEE \$4**

### **ESPRESSO \$5**

### **CAPPUCCINO \$5**

### **LATTE \$5**

### **SPECIALTY TEAS \$5**

### **NITRO COLD BREW \$8**

### **COLD BREW \$6**

## DESSERT WINES

### **SAUTERNES, CHATEAU ROUMIEU \$16**

## PORTS

### **Warres' Warrior \$12**

### **Taylor Tawny 10 Year \$14**

### **Taylor Tawny 20 Year \$17**

### **Graham's 30 Year \$28**