



### ••• BOURBON

<i>Old Rip Van Winkle 10 yr</i>	16	<i>Pappy Van Winkle's SR 12 yr</i>	18
<i>Pappy Van Winkle's 15 yr</i>	24	<i>Pappy Van Winkle's 20 yr</i>	29
<i>Orphan Barrel Barterhouse</i>	16	<i>Orphan Barrel Rhetoric</i>	16

### ••• COGNAC

<i>Daniel Bouju Sélection Spéciale</i>	15	<i>Daniel Bouju VSOP</i>	18
<i>Courvoisier VS</i>	12	<i>Leopold Gourmel 10 Carats</i>	20
<i>Paul Giraud VSOP</i>	18	<i>Paul Giraud Napoléan</i>	22
<i>Meukow VS</i>	12	<i>Meukow VSOP</i>	14

### ••• ARMAGNAC & BAS-ARMAGNAC

<i>Clos Des Ducs XO</i>			25
<i>Delord Bas-Armagnac Napoléan</i>			20
<i>Francis Darroze Domaine Au Durre Bas-Armagnac</i>			16

### ••• ARTISANAL TEQUILA & MEZCAL

<i>Patron Silver</i>	12	<i>Milagro Silver SBR</i>	18
<i>Patron Reposado</i>	14	<i>Milagro Reposado SBR</i>	20
<i>Patron Añejo</i>	16	<i>Milagro Añejo SBR</i>	24
<i>DeLeon Blanco</i>	18	<i>Ortigoza Joven</i>	14
<i>DeLeon Reposado</i>	20	<i>Gran Corralejo Añejo</i>	20
<i>Clase Azul Plata</i>	16	<i>Real de Peñjamo Añejo</i>	15
<i>Clase Azul Reposado</i>	18	<i>Fortaleza Añejo</i>	14
<i>KAH Reposado</i>	14	<i>Mezcal Vago Elote</i>	18
<i>Corzo Añejo</i>	16	<i>Sombra Mezcal</i>	16

### ••• RUM

<i>Rhum J.M</i>	25	<i>Zaya 12 year</i>	14
<i>Ron Zacapa Gran Reserva</i>	14		

### ••• PORT

<i>Dow Ruby</i>	10	<i>Dow 10 year</i>	14
<i>Dow LBV</i>	12	<i>Dow 20 year</i>	16

### ••• DESSERT WINES

<i>Royal Tokay 5 Puttonyos 2008</i>	16	<i>Clos Dady Sauternes 2011</i>	15
<i>Chapoutier Banyuls 2013</i>	16	<i>Bouju Pineau des Charentes</i>	12



• • • **DESSERT** • • •  
\$12.5

**grandma anna's apple strudel**

*green apple, vanilla ice cream, chantilly cream*

**warm verona cake**

*individual rich chocolate cake with a 'molten' liquid center*

**griottes**

*brandy marinated cherries with chocolate foam*

**affogato mocha**

*vanilla ice cream with a shot of espresso,  
chocolate foam and kahlúa*

**lemon cheesecake**

*baked in house with fruit sorbet*

**chocolate dome**

*fresh berries, bananas, ice cream,  
crème anglaise and grand marnier*

**hot love**

*vanilla ice cream, chantilly cream and  
raspberry coulis made with grey goose*

**burnt cream angelina**

*french custard, 'burnt cream'  
and caramelized topping*

**le fromage degustation**

*tasting plate of three exotic cheeses*

**fruit sorbet**

*assorted seasonal fruits*

**\$25**

• enough for two or more to share •

**window of chocolate**

*chocolate foam, crème anglaise and berries*

**smokin' bananas foster**

*with old pirate's rum*