



## Dessert

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### **50 Shades of Chocolate | 18<sup>95</sup>**

15 layers of buttermilk Kahlua chocolate cake & chocolate mousse, chocolate ganache, chocolate toffee crumble

*Suggested pairing: Kopke Ruby Port*

### **Key Lime Pie | 17<sup>95</sup>**

lime zest, butter-graham cracker crust, toasted meringue

*Suggested pairing: Kopke 10 yr. Tawny Port*

### **Mocha Mud Pie | 19<sup>95</sup>**

Oreo crust, roasted walnuts, whipped cream, caramel & hot fudge sauces

*Suggested pairing: Bodegas Maestro Sierra P.X. Sherry*

### **Flan Napolitano | 17<sup>95</sup>**

house-made caramel, whipped cream, caramel touille **GS**

*Suggested pairing: Kopke 20 yr. Tawny Port*

### **Fruit Crisp | 16<sup>95</sup>**

granny smith & honeycrisp apples, cinnamon, nutmeg, oat crumble, Sebastian Joe's vanilla ice cream

*Suggested pairing: Cesar Florida Moscatel Dorado Sherry*

### **Sebastian Joe's Seasonal Sorbet **GS** | 7<sup>95</sup>**

## DRINKS

### **Carajillo | 15**

Licor 43, Lavazza espresso, star anise, orange zest

### **Dark Angel | 15**

espresso, Frangelico, Cynar, cream, orange bitters

### **Brandy Alexander the Great | 15**

Korbel brandy & creme de cacao  
Sebastian Joe's ice cream, nutmeg, served up

### **Zero Proof Espresso Martini | 14**

espresso, Lyre's Coffee Originale, Lyre's White Cane, bitters