

POT DE CRÈME | \$12**CHOCOLATE & COGNAC CUSTARD**

Cocoa Espresso Crumble, Chantilly Cream

PAIRS GREAT WITH A GLASS OF PORT

PANNA COTTA | \$12**VANILLA & BUTTERMILK PANNA COTTA**

Roasted Strawberries, Almond Brittle

PAIRS GREAT WITH A GLASS OF MOSCATO

CAFÉ

COFFEE | \$4

ESPRESSO | \$4

CAPPUCCINO | \$5

DESSERT WINEG.D. VAJRA, MOSCATO D'ASTI,
PIEDMONT, IT '22 \$15CHÂTEAU DE ROLLAND, SAUTERNES,
BORDEAUX, FR '15 \$12QUINTA DO NOVAL, TAWNY PORT,
DOURO VALLEY, PT NV \$12**COCKTAILS**

ESPRESSO MARTINI \$15

espresso, vodka, coffee liqueur, vanilla simple, Grand Marnier

DISTRITO FEDERAL \$15

Thunderdome's bourbon barrel aged Corazón Reposado, sweet vermouth,
orange bitters

DAVIDSON OLD FASHIONED \$15

New Riff rye, armagnac, B&B, demerara, cherry bark & Angostura bitters,
orange
digestifs

Amaro Montenegro \$14

Amaro Nonino \$14

Carpano Antica \$14

Cynar \$14

Fernet-Branca \$12

Green Chartreuse \$19

Romana Sambuca \$10

COGNAC & ARMAGNAC

CHÂTEAU DE PELLEHAUT \$22

D'USSE VSOP \$20

HENNESSY XO \$67

HENNESSY VSOP \$21

MARTELL VSOP \$14

RÉMY MARTIN VSOP \$15

SCOTCH

THE BALVENIE DOUBLEWOOD 12 \$24

LAGAVULIN 16 \$27

MACALLAN 12 \$27

TEQUILA

CORAZÓN AÑEJO \$12

THUNDERDOME'S BOURBON BARREL AGED
CORAZÓN REPOSADO \$12

DON JULIO 1942 \$41