

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 WINE

G.D. VAJRA, MOSCATO D'ASTI,
PIEDMONT, IT '24 \$15

CHÂTEAU DE ROLLAND, SAUTERNES,
BORDEAUX, FR '15 \$12

QUINTA DO NOVAL, TAWNY PORT,
DOURO VALLEY, PT NV \$12

COCKTAILS

ESPRESSO MARTINI \$15

vodka, espresso, Frangelico | 15

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 70 \$14

Fernet-Branca \$12

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

DON JULIO 1942 \$45

