

dessert & digestifs

Bread Pudding

house brioche, apples, walnuts, vanilla fleur de sel ice cream. 12

Chocolate & Raspberry Tart

graham cracker crust, peanut butter mousse. 9

Caesar Florido Chipiona sweet sherry. 6

Saveiro 'Vento de Oeste' barrel-aged Madeira. 9

'Emotions' de la Tour Blanche Sauternes 2017. 10

R. L. Buller Fine Victoria Muscat. 10

Niepoort Ruby Porto. 9

house cocktails

Ruby Rosa | *Tito's vodka, Dolin Blanc vermouth, peach purée, lemon, Cocchi Rosa aperitivo.*
Rocks. 11

El Canario | *Sombra mezcal, Aperol, Angostura bitters, pineapple, fresh sour.* Rocks. 11

Blanco Niño | *El Jimador blanco tequila, Grand Marnier orange liqueur, pear purée, jalapeño-agave syrup, fresh sour.* Rocks. 11

Lady Peppercorn | *Hendrick's gin, rosemary-pink peppercorn syrup, Bittermens Havana & Hide bitters, pear purée, cucumber, lemon.* Up. 12

Alpine Refresher | *Tanqueray gin, Pasubio vino amaro, Alley 26 tonic syrup, Earl Grey bitters, lime, Ramona grapefruit spritz.* Rocks. 12

Spiced Old Fashioned | *Elijah Craig whiskey, cinnamon-ginger cane syrup, Angostura bitters, orange, cinnamon, brandy cherry.* Rocks. 12

White Queen | *Bombay Sapphire gin, Lillet Blanc, Aperol, lemon peel.* Rocks. 13

Deacon's Cup | *Cardinal Barrel-Rested gin, Pimm's No.1, Angostura bitters, lemon-thyme syrup, fresh sour, sparkling brut rosé.* Up. 13

New BFF | *Templeton rye, Cappelletti aperitivo, sweet vermouth, grapefruit-lavender bitters.*
Rocks. 13