

FROM THE PASTRY CHEF

Chocolate Truffle 15

flourless cake, salted caramel, chocolate crumble

New York Cheesecake 14

cocoa crumb, cran-cherry compote, spruce honey

Dubai Chocolate Cheesecake 14

pistachio, milk chocolate, feuilletine

Berry Mousse Bar 12

date, pistachio, almond & cashew,
raspberry compote, strawberry crumb

DESSERT WINES

Elio Perrone, Moscato D'Asti Piemonte, IT (5oz) 14
effervescent, floral, white peach

Braida, Brachetto D Acqui Piemonte, IT (5oz) 14
effervescent, dried red fruit, rose petal

Broadbent, Madeira, Reserve 5Yr Madeira, Portugal (2oz) 15
light-bodied, fresh acidity, dried apricot, graham cracker,
marcona almond, maple, citrus

Ramos Pinto, Ruby Port Portugal (2oz) 15
blackberry, red fruit, dried herbs

Matthiasson, Vermouth #7 Napa Valley, CA (2oz) 25
dried apricot, fig, blood orange, cardamom, black walnut

DIGESTIFS

2oz pours

Amaro Meletti	12	Grand Marnier	15
Amaro Montenegro	15	Long Road Nocino	14
Amaro Braulio	20	Long Road	14
Benedictine	20	Amaro Pazzo	
Caravella	12	Romana Sambuca	13
Limoncello		Two James	22
Cynar	14	Absinthe	
Fernet Branca	15	Quintessentia	25
		Amaro Nonino	

FROM THE BARISTA

all coffee & espresso sourced locally; hyperion coffee company, ypsilanti, mi

Drip Coffee	5
Espresso double shot	6
Macchiato	6
Cappuccino	7
Mocha	7
Latte	7
Chai Tea Latte	7
Cold Brew Coffee	7
Rishi Tea jade green, english breakfast, earl grey, chamomile, peppermint rooibos, blueberry hibiscus	7
Alternative Milk Options oat, almond	1
Flavored Syrup Options vanilla, caramel, hazelnut, dark chocolate	1

