

# THE APPARATUS ROOM

## FROM THE PASTRY CHEF

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<b>ORANGE BLOSSOM SPECIAL</b>	10
<i>orange blossom pot de creme, apricot, pine nut biscotti, chocolate, thyme, olive oil</i>	
<b>MOVIN' TO THE COUNTRY</b>	13
<i>glazed peaches, bourbon brown butter ice cream, pecan rye crumble</i>	
<b>HOT FUDGE CREAM PUFF</b>	13
<i>tahitian vanilla ice cream, candied cherries, madagascar dark chocolate</i>	
<b>SAVE TONIGHT</b>	15
<i>devil's food cake, morello cherry, dulcey, pistachio-cardamom ice cream, shaved caviar</i>	

## DESSERT WINES (2OZ)

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<b>BLANDY'S 5 YR MALMSEY, MADEIRA, PORTUGAL</b>	15
<i>light-bodied, fresh acidity, dried apricot, caramel, citrus</i>	
<b>FONSECA BIN NO. 27 RUBY PORT, PORTUGAL</b>	15
<i>notes of blackberry, red fruit and dried herbs</i>	
<b>ELIO PERRONE, MOSCATO D' ASTI, PIEDMONT, IT (6OZ)</b>	15
<i>effervescent, floral, white peach</i>	

## DIGESTIFS (2OZ)

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<b>AMARO AVERNA</b>	15	<b>FERNET VALLET</b>	13
<b>AMARO MELETTI</b>	12	<b>FRANGELICO</b>	13
<b>AMARO MONTENEGRO</b>	15	<b>GRAND MARNIER</b>	15
<b>BENEDICTINE</b>	20	<b>LONG ROAD NOCINO</b>	14
<b>CARAVELLA LIMONCELLO</b>	12	<b>LONG ROAD AMARO PAZZO</b>	14
<b>CHARTREUSE (GREEN OR YELLOW) 1oz</b>	12	<b>ROMANA SAMBUCA</b>	13
<b>CYNAR</b>	14	<b>TWO JAMES ABSINTHE</b>	22
<b>FERNET BRANCA</b>	15	<b>QUINTESENTIA AMARO NONINO</b>	20

*\*Please ask your server about items that may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats may increase your risk of foodborne illness.*



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## COFFEE BAR

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<b>DRIP COFFEE</b>	4
<i>hyperion coffee company</i>	
<b>ESPRESSO</b>	5
<i>double shot</i>	
<b>MACCHIATO</b>	5
<b>CAPPUCCINO</b>	6
<b>MOCHA</b>	6
<b>LATTE</b>	6
<b>CHAI TEA LATTE</b>	6
<b>RISHI TEA</b>	6
<i>jade green, earl grey, chamomile, english breakfast, peppermint rooibos, blueberry hibiscus</i>	

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<b>ALTERNATIVE MILK OPTIONS</b>	1
<i>oat, almond</i>	
<b>FLAVORED SYRUP OPTIONS</b>	1
<i>vanilla, hazelnut, caramel, dark chocolate</i>	

