

MOWRY & COTTON DESSERT

SEASONAL AMERICAN MENU

DESSERT

CHOCOLATE CHIPOTLE TART

smoked sea salt cashew popcorn, red berries,
raspberry sauce 11

decadent, smoky & sweet

KEY LIME PIE

graham crumble, coconut whip, pineapple, micro cilantro
(G,V) 10

fresh & tangy

TAHITIAN VANILLA CRÈME BRULEE

strawberry orange shortbread, strawberry ganache (G,V) 10

velvety, crisp & fruity

ASSORTED GELATO & FRUIT SORBETS

three scoop selection, pizelle waffle cookie (G, V) 10

rich & creamy

COFFEE

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regular or decaf 4

ESPRESSO

regular or decaf 4

CAPPUCINO 5

(G) contains gluten (V) vegetarian

COCKTAILS

APPLE PIE

spiced rum, apple cider, maple & brown sugar syrup,
lemon, angostura bitters 12

ESPRESSO MARTINI

vodka, kahlua, bailey's, espresso, heavy cream 16

RUBY

phoenician woodford reserve bourbon, ruby port,
maple & brown sugar syrup, black walnut bitters 13

WINE

JACKSON TRIGGS

vidal, icewine, niagara peninsula, canada 20

DOLCE

by far niente, napa valley, california 39

FONSECA. BIN 27

ruby port, portugal 12

TAYLOR-FLADGATE. 20-YEAR

tawny port, portugal 20

TAYLOR-FLADGATE. 1997

vintage port, portugal 25