

PUBLIC

seafood . pasta . meat

Dessert Cocktails

dessert cocktails are priced at \$11

BRANDY ALEXANDER

brandy, creme de cacao, cream,
chocolate bitters

PEANUT BUTTER JELLY TIME

whiskey, sass bitters, egg white

MINTY COLORADO BULLDOG

vodka, kahlua coffee liquor,
creme de menthe, cream

THE DEEP EMBRACE

frangelico hazelnut liqueur, irish cream liqueur

After Dinner Drinks

FEATURED WHISKEYS

ABERFELDY | 18

LAGAVULIN 16YR | 16

JEFFERSON'S OCEAN | 24

PORTS

FONSECA BIN 27 | 7

FONSECA LBV | 10

THURSTON WOLFE RUBY PORT | 13

GRAHAMS PORT TAWNY 10YR | 10

GRAHAMS PORT TAWNY 20YR | 16

GRAHAMS PORT TAWNY 30YR | 21



Dessert Menu

BUDINO

butterscotch custard, chantilly cream,
candied nuts, maple syrup 8

CHEESECAKE

seasonal preparation 8

FLOURLESS CHOCOLATE TORTE

bourbon cherries, chocolate bark, meringue 10