

DESSERTS

Sticky Sorghum Pudding carolina gold rice ice cream, almond	15
Chocolate Budino caramel, coffee meringue, cocoa nib	13
Olive Oil + Pistachio Cake strawberry, mascarpone	14
Pineapple Sorbet	10

AFTER DINNER COCKTAILS

Amaro Shakerato Cynar, Ramazzotti, Fernet-Branca, vanilla liqueur	16
Carry On Cimarrón reposado tequila, espresso, Licor 43, Borghetti espresso liqueur	18

COUNTER CULTURE COFFEE

Gradient– dark roast espresso and drip coffee

Slow Motion– decaffeinated drip coffee

Drip Coffee	5
Double Espresso	5
Cappuccino	6
Latte	6

RISHI TEA loose leaf teas 6

Golden Chamomile Blossoms [caffeine-free]
floral, fresh peeled apples, orange blossom

Mystic Mint [caffeine-free]
full-bodied, soothing mint, sweet herbs

White Peony
smooth and honeyed with woody, roasted herbs

Kukicha Green
traditional grassy, nutty sweet-umami aromatics

Chinese Breakfast
classic robust black tea

AFTER DINNER SPIRITS + WINES

See Beverage Book p.10–11 for Port, Madiera, Sherry & more

