

[dessert]

banoffee pie... 10

macadamia nut crunch, salted caramel, mango rum punch ice cream [v]

french silk tart... 10

blood orange passion fruit coulis, candied orange rind [v]

scoop flight... 6

3 ever-changing ice cream scoops [v, gf*]

vegan cinnamon apple bread... 10

fig jam, ras el hanout granola, caramel, quince sorbet [v, V]

snickerdoodle donut... 10

pecan brittle, snickerdoodle crumb, brown butter ice cream [v]

a round of drinks for the kitchen... 4

thanks! our beer, our way

tip the kitchen, they need love too

high five a chef... 5

hug a chef... 10

kiss a chef... you choose the \$

[hot beverages]

good ole coffee... 5

local kru regular or decaf

[after dinner]

sambuca... 8

do you like black jellybeans?!

espresso martini... 12

exactly what you are looking for

johnnie walker blue... 22

smooth, slightly smoky

takamine japanese whiskey... 16

floral, oaky, light smoke

chartreuse flight... 20

a taste of yellow, green, and vintage 23'

vep green chartreuse... 20

barrel aged, earthy, minty, lime

[port]

kopke fine ruby... 10

bold fruit flavors, balanced finish

kopke tawny 10 year... 10

honey, peaches, apricot

[amaro]

fernet-branca... 9

the industry fav

pellegrino amaro... 8

bitter orange, mint, cocoa

cynar... 9

slight vegetal, sweet caramel

meletti fernet... 8

mint, gentian root

underberg... 4

aniseed, honey, fennel, smooth