



AFTERS

CHOCOLATE CHIP COOKIE SKILLET 15
chocolate ganache, salted caramel gelato

HOUSE-MADE NY CHEESECAKE 14
berry compote, graham cracker crust

AFFOGATO 9
vanilla gelato, fresh espresso
add:
jf haden's espresso liqueur 6
frangelico 6

SKILLET CINNAMON ROLL 17
vanilla icing

CHOCOLATE LAYER CAKE 15
chocolate ganache, strawberry

HOUSE-MADE DONUTS 15
available during brunch hours ONLY
three, pastry cream filling, caramel sauce

coffee

4
regular
decaf
espresso

1.50
extra shot

6
cappuccino
latte

tea

4
assorted teas

After Dinner Cocktails

ESPRESSO MARTINI 17
grey goose vodka / jf haden's espresso liqueur /
espresso / demerara

CHOCOLATE MARTINI 17
tito's vodka / creme de cacao / chocolate / oat milk / mint

PQ COFFEE 16
iced or hot / jameson / coffee / coffee cream



EXECUTIVE CHEF: FERNANDO SANTIAGO

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Louis XIII de Remy Martin

1/2 oz.....125 1 oz.....225 2 oz.....425

Aperitifs & Digestifs

Amaro
Sambuca
Galliano
Pernod
Cynar
Fernet Branca

Brandy & Cognac

Martell VSOP
Hennessy VS
Hennessy XO
Remy Martin 1738
Remy Martin VSOP
Remy Martin XO
Courvoisier

Cordials & Liqueurs

Disaronno Amaretto
Bailey's Irish Cream
Mr. Black Cold Brew Coffee Liqueur
Grand Marnier
Frangelico
Drambuie
Luxardo Maraschino

After Dinner Wine

Graham's Port Fine Ruby
Graham's Tawny 10 year
Graham's Tawny 20 year

**all spirits subject to availability*