

## Dessert

**Sweet Potato Pie** gingersnap crust, roasted marshmallow ice cream \$13

**Carrot Cake** cream cheese frosting \$13

**Chocolate Cake** chocolate buttercream, dark chocolate glaze \$12

**Ice Cream Cake** vanilla and brownie ice creams, chocolate crunchies \$12

**Gingerdoodle Cookies** \$8

**Scoop of the Day** \$8

### Flight School

one ounce of each, for you to try something new!

**Cabinet Members Bourbon Flight \$25**

Woodford Reserve | Bowman Brothers | Larceny Barrel Proof

*.75 ounce pours*

**Stranger Things \$22**

Mandilaria Domaine Sigalas, GR 2018

Sauternes Barsac Chateau Coutet, FR 2005

Verduzzo Passito Marco Sara, IT 2022

**Exploration of Four Styles \$20**

Blandys

Sercial | Bual | Verdelho | Malmsey

**Cognac vs. Armagnac \$65**

Frapin XO Cognac | Lacquy Reference Armagnac  
Frapin 1270 Cognac | D'Aurensan 2006 15 yr Armagnac

*.75 ounce pours*

**10 year Bourbon Flight \$35**

Henry Mckenna Bottled in Bond

Willet "buddy system"

Eagle Rare 10 year

*.75 ounce pours*

Please see our full beverage menu for a wider selection of fortified wines to try!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 02/26/25

## Dessert Wines by the Ounce

- Sauternes Barsac chateau coutet, FR 2005 \$7  
Marsala Superiore marco de bartoli, sicily, IT 1988 \$22  
Cherry Wine lucchetti, 'visciola,' marche, IT NV \$7  
Mandilaria domaine sigalas, GR 2018 \$10  
Verduzzo Passito marco sara, IT 2022 \$9

## Port

- Ruby Port quinta do infantado \$6  
20 yr Tawny Port butler & nephew \$9  
White Port broadbent \$8  
Fonseca Vintage Port, douro valley, PT 1992 (750ml) \$350  
Graham's Vintage Port douro valley, PT 2000 (750ml) \$220

## Dessert Wine by the Bottle

- Kiona Vineyards, Red Mountain, WA 2019 (375ml) \$108  
{Chenin Blanc}  
Oremus- Vega Sicilia, 'Aszú-5 Puttonyos,' Tokaji, HU 2014 (500ml) \$225  
{Furmint}  
Heidi Schröck & Söhne, Beerenauslese, Burgenland, AT (375ml) \$102  
{Welschriesling}  
Ronchi di Cialla, Colli Orientali del Friuli, IT 2010 (375ml) \$78  
{Verduzzo}  
Los Bermejós, Malvasía Volcanica Seco NV \$102  
{Malvasia}  
Moulin Touchais, Coteaux du Layon, FR 1996 \$155  
{Chenin Blanc}

WE HAVE MANY MORE AWESOME THINGS TO DRINK  
AFTER YOUR MEAL. YOU SHOULD LOOK TO OUR LIST  
FOR A FULL SELECTION OF SHERRIES, MADEIRAS,  
AMARI AND AFTER DINNER DRINKS!