

## Aperitifs & Digestifs

- 12 -

Aperol  
Campari  
Carpano Antica Formula  
Cynar  
Fernet Branca  
Greenhook Ginsmiths  
Lillet Blanc  
Molinari Sambuca  
Noilly Prat Extra Dry Vermouth  
Pimm's #1  
Pernod Anise

## Cordials & Liqueurs

- 12 -

Amaretto Disaronno  
B&B  
Bailey's Irish Cream  
Chambord  
Cointreau  
Domaine de Canton Ginger  
Drambuie  
Frangelico  
Godiva Chocolate Liqueur  
Grand Marnier Cordon Rouge  
Kahlúa Coffee Liqueur  
Luxardo Maraschino 64  
Midori  
St Germain Elderflower  
St. George Spiced Pear

## Brandy & Cognac

Martell VSOP 18  
Remy Martin VSOP 19  
Remy Martin 1738 Accord 18  
Hennessy VS 16  
D'Ussé Cognac 18  
Courvoisier VSOP 19

## After Dinner Wine

Graham's Port Fine Ruby 11  
Graham's Tawny 10 year 16  
Graham's Tawny 20 year 21

## Sweets

### S'mores 11

Marshmallow, Graham Crackers,  
Nutella Gelato, Chocolate

### Plum Crisp 12

White Chocolate Marzipan Crumble,  
Ginger Ice Cream

### Blueberry Galette 12

Candied Lemon, Blueberry Cheesecake Ice Cream

### Key Lime Tart 12

Candied Macadamia, Mango

### Warm Trademark Double Chocolate Chip 12

Cookie Skillet Sundae

### New York Cheesecake 11

Salted Caramel, Spicy Pecans,  
Apple Cider, Vanilla Ice Cream

### Flourless Chocolate Cake 11

Green Tea Ice Cream, Raspberries

### Jacques Torres Bon Bons 10

Artisinal Chocolates Handmade in NYC

### Selection of Sorbets and Gelato 9

seasonal flavors

## Dessert Cocktails

14

### PQ Coffee

Jameson Black Barrel, Frangelico  
Four Js Coffee, Whipped Cream

### PQ Hot Chocolate

Disaronno, Hot Chocolate

### Hot Apple Toddy

Apple Cider, Captain Morgan, Ginger,  
Orange, Aztec Chocolate Bitters

### Almond Joy

Malibu, Disaronno, Bailey's  
Godiva Chocolate Liqueur,  
Orange Bitters,  
Aztec Chocolate Bitters

Coffee : regular extra shot  
- 1.5 -  
decaf cappuccino  
espresso latte  
- 4 -  
- 6 -

Tea : black tea green  
english breakfast mint  
herbal rooibos  
- 4 -