

desserts 14

CHEESECAKE

creamy homemade cheesecake; served with fresh berries

WARM APPLE CRUMB TART

granny smith apples baked in a flaky pastry
with streusel crust; served with vanilla ice cream

CHOCOLATE SIN CAKE

flourless chocolate cake blended with espresso

CREME BRULEE

classic creole vanilla custard, topped with fresh berries

BREAD PUDDING WITH WHISKEY SAUCE

our definitive version of a traditional new orleans favorite

CHOCOLATE MOUSSE CHEESECAKE

creamy chocolate mousse on an oreo cookie crust,
topped with whipped cream

FRESH BERRIES WITH SWEET CREAM

fruit-forward, lightly sweetened, perfectly balanced

sweet scoops 8

VANILLA ICE CREAM | SEASONAL SORBET

after dinner drinks 18

ESPRESSO MARTINI

blood x sweat x tears vodka, caffè borghetti espresso liqueur,
liber & co. demerara syrup, owen's nitro-infused espresso

NEW FASHIONED

bulleit bourbon, angostura bitters, liber & co.
demerara syrup, filthy amarena black cherries

RASPBERRY ROSEMARY COSMO

skyy raspberry vodka, cointreau, lime, rosemary, cranberry juice

PEACH BOULEVARDIER

widow jane bourbon, aperol, carpano antica
formula vermouth, peach bitters

port flight

CENTURY OF PORTO 58

one ounce each of taylor-fladgate tawny port 10, 20, 30 & 40 year

coffee service

FRENCH PRESS COFFEE

small (2 cups) 5.50 | large (4 cups) 10.50