



DESSERT MENU

JASON'S CANNOLI CRUSH CAKE

*vanilla sponge cake. ricotta. chocolate sauce.
cinnamon cannoli crumble.*

10

CALLEBAUT CHOCOLATE TIRAMISU

*espresso chocolate. mascarpone cream.
cocoa nib and biscotti crumble.*

10

STRAWBERRY CHEESECAKE

sweet cream. toasted granola crunch.

8

BLUEBERRY LEMONADE CRÈME BRULÉE

crispy lemon wafer. sweet cream.

8

MEG'S CHOCOLATE MALTED PIE

bittersweet chocolate. malted cream. oreos.

10

CANNOLI

ricotta cream. chocolate chips.

4 ea / 4 for 12

SORBET / ICE CREAM

3 scoops.

lemon sorbet. wild berry sorbet. or vanilla ice cream.

5

AFTER DINNER COCKTAILS

AMARETTO KISS MARTINI

*smirnoff vanilla vodka. disaronno amaretto.
heavy cream. vanilla simple syrup.*

12

ESPRESSO MARTINI

*tito's vodka. borghetti espresso liqueur.
fresh brewed espresso.*

12

TOBLERONE COCKTAIL

kahlua. frangelico. bailey's. agave. heavy cream.

12



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SPECIALTY COCKTAILS

Fall 2025

THE DARK CAPER

*flipside private barrel. luxardo maraschino.
cocoa bitters. orange. cherry. smoked.*

18

AUTUMN SPRITZ CALABRESE

aperol. house made limoncello. grapefruit.

14

BURNT ORANGE BOULEVARDIER

*campari. sweet vermouth.
maker's mark bourbon. burnt orange peel.*

14

STRAWBERRY PROSECCO MARGARITA

*lunazul blanco tequila. strawberries.
lime juice. agave. salty-sweet rim.*

13

HONEY I'M SMASHED

*titos. muddled sage + rosemary.
fresh lemon. honey. tonic.*

13

GOLDEN FIZZ ITALIANO

*bombay sapphire gin. lemon. amaretto.
pumpkin spice. prosecco.*

14

VENETIAN SUNSET

*aperol. larceny bourbon. lemon.
pure maple. orange bitters.*

13

FIG THYME'S A CHARM

sutler's. lemon. fig. honey. thyme.

13

SANGRIA

please ask your server for today's offering.

13

BOTTLED/CANNED BEER

PBR TALL BOY 4

BUDWEISER/BUD LIGHT 4

MILLER LITE 4

MICHELOB ULTRA 4

OLDE HICKORY STICK STOUT 4

ALLAGASH WHITE 6

PERONI 4

GOLDEN ROAD MANGO CART 6

TRIPLE C PLANET PULP HAZY IPA 7

STELLA ARTOIS (N/A) 4

Please ask your server for today's draft offerings.

WHITES/ROSÉ

Caposaldo. pinot grigio. veneto, italy.

9/12/32

Dalia. pinot grigio. delle venezie, italy.

10/14/36

Taonga. sauvignon blanc. marlborough, new zealand.

12/16/42

Franciscan. chardonnay. california.

10/13/35

J Lohr Riverstone. chardonnay. monterey, ca.

11/15/39

Pieropan. soave classico. veneto, italy.

12/16/42

Talley. chardonnay. arroyo grande valley, ca.

75

REDS

Banfi Belnero. toscana blend. tuscany, italy.

14/20/50

Evolution. pinot noir. oregon.

13/18/46

Tenuta Sassoregale. sangiovese. tuscany, italy.

13/18/46

Donna Laura Ali. sangiovese. tuscany, italy.

9/12/32

Luca Bosio. barbera d'alba. piedmont, italy.

13/18/46

Borgo Scopeto. chianti classico. tuscany, italy.

12/16/42

Umani Ronchi. montepulciano. abruzzo, italy.

10/13/35

Fattoria La Vialla. chianti superiore. chianti, italy.

15/21/54

Tenuta Polvaro. cabernet sauvignon. venezia, italy.

14/18/42

J. Lohr Seven Oaks. cabernet sauvignon. paso robles, ca.

11/15/39

Brolo delle Giare. valpolicella superiore. valpantena, italy.

15/21/54

Idiom. sangiovese. stellenbosch, south africa.

70

BUBBLES

Maschio. prosecco. treviso, italy.

9/12/32

NotteRosa. rosé brut. emilia romagna, italy.

9/12/32