

DESSERTS



CRÈME BRÛLÉE - \$10

Rich vanilla bean custard topped with brûléed sugar



CHOCOLATE MOUSSE - \$9

Rich chocolate mousse, topped with macerated berries and whipped cream

BEIGNETS- \$8

Brioche dough, deep fried and topped with mounds of powdered sugar



BANANAS FOSTER - \$9

Bananas, brown sugar, and rum, flambéed and served with vanilla ice cream

“ICE CREAM” DRINKS



GRASSHOPPER - \$12

Crème de menthe, crème de cacao, cream, dark chocolate liqueur, whipped cream



BRANDY ALEXANDER - \$13

Dancing Goat brandy, cream, white chocolate liqueur, coffee liqueur, crème de cacao, whipped cream



PINK SQUIRREL - \$13

Crème de Noyaux, cream, white crème de cacao, Pisa liqueur, whipped cream, cherry



NOLA WHITE RUSSIAN - \$13

Vanilla bean rum, cream, Tightline vodka, NOLA coffee liqueur, whipped cream, chocolate covered espresso bean

BEER

ONE BARREL - \$6

Commuter (Kölsch) - ABV: 4.8%

NEW GLARUS - \$6

Spotted Cow (Farmhouse Ale) - ABV: 4.8%

POTOSI BREWING - \$6

Snake Hollow (IPA) - ABV: 6.5%

POTOSI BREWING - \$7

Hazy Bluff (Hazy IPA) - ABV: 7.5%

DELTA BEER LAB - \$9

37.2 (New England IPA) - ABV: 7.0%



ALT BREW - \$7

Hiking Boots (Blonde Ale) - ABV: 4.7%



ALT BREW - \$7

Hollywood Nights (IPA) - ABV: 7.2%

LAKE LOUIE - \$7

Warped Speed (Scotch Ale) - ABV: 6.9%

ABITA - \$6

Purple Haze (Raspberry Lager) - ABV: 4.2%

ABITA - \$7

Andygator (Helles Doppelbock) - ABV: 8.0%

O'SO - \$6

Infectious groove (Sour Ale) - ABV: 3.9%

KARBEN 4 - \$5

Fantasy Factory (IPA) - ABV: 6.3%

CAPITAL BREWING - \$5

Supper Club (American Lager) - ABV: 5.2%

NA HEINEKEN - \$5

WHITE WINE

CORVIDAE MIRTH - \$10 / \$40

Chardonnay (Washington)

UNSHACKLED - \$12 / \$48

Chardonnay (Central Coast)

COTE MAS BLANC - \$7 / \$30

White Blend (France)

CALABRETTA - \$10 / \$40

Carricante (Italy)

MASSEY DACTA - \$9 / \$36

Sauvignon Blanc (Marlborough, NZ)

LEITZ DRAGONSTONE - \$10 / \$40

Riesling (Rheingau, Germany)

TINTERO - \$7 / \$28

Moscato d'Asti (Italy)

RED WINE

SILICIA - \$11 / \$44

Nero d'Avola (Sicily, Italy)

PRIMARIUS - \$10 / \$40

Pinot Noir (Oregon)

COPPERPOT - \$12 / \$48

Pinot Noir (Cape South Coast - South Africa)

CÔTÉ MAS ROUGE - \$7 / \$30

Red Blend (Pays d'Oc, France)

HARVEY & HARRIET - \$16 / \$64

Red Blend (Paso Robles, CA)

DOMAINE BOUSQUET - \$11 / \$44

Malbec (Argentina)

SALDO - \$14 / \$56

Zinfandel (California)

MICHAEL DAVID - \$12 / \$48

Petite Sirah / Petit Verdot (Lodi, CA)

CHASING RAIN - \$11 / \$44

Cabernet (Red Mountain, WA)

IRON AND SAND - \$14 / \$56

Cabernet (Paso Robles, CA)

FREAKSHOW - \$10 / \$40

Cabernet (Lodi, CA)

BUBBLY

SEGURA VIUDAS - \$8 / 32

Brut Cava (Spain)

ROSE

OSTATU - \$9 / \$36

Rose (Rioja, Spain)

COSTAL VINES \$7 - \$28

White Zinfandel (California)

RICH AND FULL

LIGHT AND CRISP

LIGHT AND FRUITY

BOLD AND TANNIC

