

WHISKEY

Blanton’s | 55 Booker’s | 30
Whistle Pig Boss Hog The X Commandments | 125

SCOTCH

Chivas 18yr | 28
Johnnie Walker Blue | 98
The Glenlivet 21yr | 82 Macallan 18yr
Sherry Oak | 99 Oban 14yr | 29

TEQUILA

Clase Azul Reposado | 55
Don Julio 1942 Añejo | 65
El Tesoro Añejo | 30

COGNAC, ARMAGNAC & BRANDY

Remy Martin VSOP | 22
Remy Martin XO | 68
Louis XIII, Remy Martin 1 oz | 425 2oz | 850
Hine Triomphe | 100
Martell Cordon Bleu | 64
Larressingle XO Armagnac | 37
Cardenal Mendoza | 20

DESSERT WINES

Far Niente ‘Dolce’ 2009 Napa Valley, CA 375ml 39 | 146
Port LBV Quinta do Noval 2014
Douro Valley, Portugal 12 | 60
Rare Wine Company Boston Bual Madeira 17 | 125
Port 20yr Tawny Taylor Fladgate 20 | 138
Port 40yr Tawny Taylor Fladgate 75 | 450
Port 40yr Tawny Quinta do Noval 42 | 334

ⓧ GLUTEN FREE

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.

DESSERTS

Vanilla Creme Brulée
Cinnamon Streusel, Homemade Strawberry Jam
Ginger Ice Cream | 15
Warm Chocolate Cake*
Caramel Ice Cream | 15
Green Apple Cobbler
Cinnamon Ice Cream | 15
Carrot Cake
Cream Cheese Ice Cream | 15
J&G Cheesecake
Port Black Mission Figs Compote
Cardamon Reduction, Vanilla Ice Cream | 15

Sticky Toffee Pudding
Coconut Ice Cream
Toasted Pistachio | 15

Ice Cream or Sorbet | 9 ⓧ

COFFEE

Coffee | 6
Espresso 6 | Double 7 | Cappuccino, Latte 7 | Macchiato 6.50

TEA

Organic Teas | 6
Chamomile Blossom
Earl Grey with Lavender
English Breakfast
Long Life Green
Monsoon Chai
Peppermint
Vanilla Rooibos



EXECUTIVE CHEF | JACQUES QUALIN
GENERAL MANAGER | FRANK ARMANETTI