



SWEETS

TRIPLE CHOCOLATE CAKE

Crème Anglaise | Candied Cacao Nibs

Warre's Late Bottled Vintage Port, POR, 2008 \$17

BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup | Blood Orange Ice Cream

Pairs with Quady Black Muscat, CA, 2018 \$15

TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans

Château Doisy Védrières Sauternes, FR \$15

APPLE TARTE TATIN

Salted Caramel | Feuilletine

Caravella Limoncello Originale, IT \$17

CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS

(GF UPON REQUEST)

GLUTEN-FREE & VEGAN DESSERTS
AVAILABLE UPON REQUEST (GF, V+)

SIGNATURE DRINKS

\$20

MOHONK CAMPFIRE

Vanilla Vodka, Godiva Chocolate Liqueur
Vanilla Cream

MILK & HONEY

Barenjager Honey Liqueur, Oat Milk
Nocino Walnut Liqueur, Molasses Bitters

THE RUSSIAN CHAI

Vanilla Vodka, Chai Tea, Vanilla Syrup, Oat Milk

TIRAMISU TO YOU TOO

Godiva Chocolate Liqueur
Mr. Black Coffee Liqueur, Vanilla Whipped Cream

HOT ORANGE CHOCOLATE

Grand Marnier, Orange Bitters
Whipped Cream, Orange Peel

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.
Please let your server know if you have any food allergies.*

