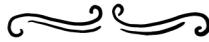


COCKTAIL MENU



Big Banana Cocktail

*Hilton Head Bananas Foster Rum, Planteray 5 Year Rum,
Banana Infused Vermouth, Tiki Bitters, Coconut Blast*

15

High on Fire

*Mezcal or Tequila, Pineapple juice, Lime juice, Habenero Agave,
Cholula, Topped w/ Ancho Chili Pepper*

16



Fall Fashioned

Old Forester 86, Fall simple syrup, Black Walnut Bitters, Angostura Bitters

15

White Negroni

Suze (Gentain Liquer), Lillet Blanc (Fortified Wine, Botanist Gin

14



Rose Sangria

Reyka Vodka, St. Elderflower Liquer, Brisa Suave Rose, Agave, Lychee, Grapefruit, Lime

16

Espresso Martini

*Stok Espresso Cold Brew, Van Gogh Double Espresso Vodka, Borghetti
Espresso, Averna Amaro, Velvet Falernum, Cream Foam, Nutmeg*

16



HAPPY ENDINGS



Chocolate Empanada

Our long-time love affair. Belgian rum chocolate and flirtatious bananas tucked into a golden puff pastry. Finished with a drizzle of chocolate sauce. Twenty-five years later and still irresistible!

9

Classic Tiramisu

A generous, velvety dream layered to seduce. Rich, flirty, and guaranteed to leave you wanting more.

10



NOLA Beignets

Hot, golden, and dressed in nothing but powdered sugar. Crispy on the outside, pillowy and warm within, ready to be dipped into a silky caramel sauce.

9

Flourless Chocolate Tort

The perfect, fudge-y sweet treat for our GF friends!

10

Cake of the Week

Ask your server about the cake of the week!

10



Brandy Alexander

Remy Martin VSOP, Giffards Creme Cacao, Heavy Cream, Nutmeg

17

\$10 Sweet Wine & Ports

*Niepoort Tawny Port
Niepoort Ruby Port
2018 Chateau Laribotte Sauternes*



Ask your server about our rotating Vermouth and Amaro selections