

---

◆ **DESSERTS** ◆

---

<b>RASPBERRY LEMON DROP CAKE</b>	<b>12</b>
<b>NY STYLE CHEESECAKE</b>	<b>10</b>
<b>FLOURLESS CHOCOLATE TORTE (GF)</b>	<b>12</b>
<b>CHOCOLATE PEANUT BUTTER PIE</b>	<b>12</b>

---

◆ **AMARO** ◆

---

<b>FERNET VEXIA</b> 36.7% ABV	<b>13</b>
Vermont Produced. Bright & complex, over 20 herbs including mint, chamomile, cocoa nib and saffron.	
<b>AMARO DEL ETNA</b> 29% ABV	<b>10</b>
Well-balanced, bitter citrus & orange peel, as well as bitter sweet rhubarb & licorice.	
<b>AMARO MONTENEGRO</b> 23% ABV	<b>12</b>
Initially sweet turning mildly bitter with orange zest, coriander, cherry, vanilla and clove.	
<b>ROMANO AMARO</b> 42% ABV	<b>10</b>
Complex balance of sweet & bitter with delicate bitterness from herbs, sweet citrus & caramel.	
<b>AMARO AVERNA</b> 29% ABV	<b>11</b>
Bittersweet with hints of orange, licorice, caramel, & notes of myrtle, juniper, rosemary, & sage.	
<b>CARDAMARO</b> 17% ABV	<b>10</b>
Sweet, a rich, sweet vermouth-like weight, but with a gentle herbal bitterness.	
<b>CYNAR</b> 16.5% ABV	<b>10</b>
Subtle artichoke with a vegetal, earthy, bitter, herbaceous yet sweet flavor.	
<b>MELETTI AMARO</b> 32% ABV	<b>10</b>
Saffron, cola, bitter orange, chocolate, clove, & violet pastiglie, balanced and complex.	
<b>FERNET BRANCA</b> 39% ABV	<b>11</b>
Assertive & bittersweet, notes of mint, tea, chamomile, citrus zest, saffron, myrrh, & prunes.	
<b>LUXARDO AMARO ABANO</b> 30% ABV	<b>10</b>
Low bittersweet, herbal, spicy, cardamom, cinnamon, orange peel, with allspice & clove.	
<b>CAMPARI</b> 24% ABV	<b>11</b>
Strong bitter, citrusy, and spicy flavor with notes of orange, herbs, wood, clove, and cinnamon.	
<b>APEROL</b> 11% ABV	<b>11</b>
Citrus forward & refreshing, bittersweet orange citrus notes mixed with subtle roots.	
<b>NONINO QUINTESSENTIA AMARO</b> 35% ABV	<b>14</b>
Grappa infused with herbs, fruits, & botanicals. Bittersweet, vanilla, spices, honey, & orange.	