

### Desserts:

Chocolate Layer Cake 17  
Milk & Dark Chocolate Ganache

Carrot Cake 16  
Bourbon Caramel Sauce

Coconut Cake 15  
Mango Curd

Crème Brûlée 14  
Vanilla Custard, Caramelized Sugar

New York Cheesecake 14  
Mixed Berries, Berry Compote

Key Lime Pie 15  
Brown Butter Pecan Crust

Blood Orange Sorbet 8

Vanilla Gelato 8

### Mini Desserts: 4.5

Crème Brûlée

Chocolate Pot de Crème

Peanut Butter Mousse

### Dessert Cocktails:

Chocolate Martini  
Social House Vodka, Chocolate  
Liqueur, Frangelico

The Godfather  
Monkey Shoulder Scotch,  
Disarrono Amaretto

Kentucky Coffee  
Bulleit Bourbon, Kahlúa, Vanilla,  
Demerara Sugar, Cream, Hot Coffee

*All desserts are made in-house.*

### Dessert Wine:

Broadbent Colheita Madeira 1996  
Barnard Griffin Syrah "Port"  
Emotions Sauternes  
Heinz Eifel Eiswein

### Port Wine:

Fonseca LBV Unfiltered Port 2011  
Graham's 20 Year Tawny Port  
Quinto De Vesuvio Port 2013  
Quinto De Noval 10 Year Tawny Port

### Sherry:

Lustau Fino Jarana Reserva  
Lustau Dry Amontillado Los Arcos  
Lustau East India

### Vermouth:

Dolin Rouge Vermouth de Chambéry  
Dolin Dry Vermouth de Chambéry  
Dolin Blanc Vermouth de Chambéry  
Lustau Vermut Roja  
Mancino "Sakura" Vermouth

### Digestifs:

Moletta Grappa di Barolo  
Molinari Sambuca  
Pernod

### Amaros:

Amaro Montenegro  
Averno Amaro  
Cardamaro Amaro  
Cynar 70  
Fernet Branca

### Cognacs:

Corvoisier VSOP  
Grand Marnier  
Hennessey VS  
Remy VSOP  
Remy XO

### Single Malt Scotch:

Abelour 12 Year  
Balvenie Caribbean Cask 14 Year  
Glenfiddich 12 Year  
Glenlivet 12 Year  
Glenmorangie 10 Year  
Lagavulin 16 Year\*  
The Macallan Double Cask 12 Year  
The Macallan 18 Year\*  
Oban 14 Year  
Talisker 10 Year