

## DESSERTS

◊ **AMARETTO CHEESECAKE 11**

*sugar almond crust, blackberry vanilla compote  
housemade vanilla ice cream*

\*LA CHARTREUSE DE COUTET, Sauternes '22 10.00

◊ **LAVENDER HONEY CAKE 12**

*lavender buttercream, crème anglaise  
candied lemon curls*

\*DOMAINE COYEUX "ELEGANS,"

*Muscat de Beaumes de Venise '18 8.00*

**AFFOGATO 8**

*housemade vanilla bean ice cream, espresso  
French macarons*

\*BARBADILLO, Pedro Ximénez Sherry 7.00

**BEIGNETS 10**

*powdered sugar, warm chocolate sauce or honey*

\*GRAHAM'S 10 Year Tawny Port 10.00

**PROFITEROLES 10**

*pastry puffs, housemade vanilla bean ice cream  
warm chocolate sauce*

\*FONSECA 2018 Late Bottled Vintage Port 6.00

◊ **MATCHA CRÈME BRÛLÉE 11**

*Amoretti cookie*

\*SARACCO, Moscato d'Asti '21 6.25

◊ *Chef's features*

\**Wine pairing selections*

*Please let us know about your allergies.  
Some recipes may contain nuts or other allergens.*

# PRINTWORKS

## BISTRO

<b>PORT</b>		<b>JAPANESE</b>	
<b>WHITE PORT,</b>		<b>SUNTORY "Toki"</b>	14.00
<i>Dow's Fine</i>	6.00		
<b>10 Year TAWNY,</b>		<b>RUM</b>	
<i>Graham's</i>	10.00	<b>BRUGAL 1888</b>	15.00
<b>20 Year TAWNY,</b>		<b>DIPLOMATICO</b>	14.00
<i>Graham's</i>	12.50	<b>GOSLING'S BLACK SEAL</b>	12.00
<b>2018 CABERNET FRANC RUBY,</b>		<b>MOUNT GAY "Eclipse"</b>	11.00
<i>Shelton Vineyards (NC)</i>	9.25	<b>RON ZACAPA</b>	15.00
<b>2018 LATE BOTTLE VINTAGE,</b>		<b>SAILOR JERRY SPICED</b>	11.00
<i>Fonseca</i>	6.00		
<b>2013 VINTAGE</b>		<b>BOURBON</b>	
<i>Dow's "Quinta do Bomfim"</i>	16.50	<b>ANGEL'S ENVY "Port Barrel Finish"</b>	18.00
<b>2003 VINTAGE</b>		<b>BASIL HAYDEN</b>	15.00
<i>Taylor Fladgate</i>	28.00	<b>BUFFALO TRACE</b>	18.00
<b>2017 VINTAGE,</b>		<b>BULLEIT</b>	13.00
<i>Dow's</i>	30.00	<b>EAGLE RARE</b>	18.00
<b>2011 VINTAGE,</b>		<b>ELIJAH CRAIG "Small Batch"</b>	14.00
<i>Poças</i>	18.00	<b>FOUR ROSES "Single Barrel"</b>	16.00
		<b>KNOB CREEK 9 Year</b>	14.00
<b>SHERRY</b>		<b>MAKER'S MARK "46"</b>	15.00
<b>FINO,</b>		<b>MICHTERS</b>	17.00
<i>Vina Palaciega</i>	7.00	<b>OAKLORE</b>	18.00
<b>AMONTILLADO,</b>		<b>OLD FORESTER "1897"</b>	17.00
<i>Vina Palaciega</i>	7.00	<b>PENELOPE "Architect"</b>	24.00
<b>PEDRO XIMÉNEZ,</b>		<b>SOUTHERN STAR "Cask Strength"</b>	18.00
<i>Barbadillo</i>	7.00	<b>STILL AUSTIN "Musician"</b>	16.00
		<b>WOODFORD RESERVE</b>	16.00
<b>MADEIRA</b>		<b>YELLOWSTONE SELECT</b>	15.00
<b>RAINWATER,</b>			
<i>Sandeman "Medium Dry"</i>	7.50	<b>RYE</b>	
<b>VERDELHO,</b>		<b>BASIL HAYDEN "Straight"</b>	17.00
<i>Broadbent 10 Year</i>	12.00	<b>BULLEIT "Straight"</b>	13.00
		<b>ELIJAH CRAIG "Straight"</b>	13.00
<b>DESSERT WINE</b>		<b>HIGH WEST "Double Rye"</b>	14.00
<i>Listed by the glass from</i>		<b>KNOB CREEK "Straight"</b>	15.00
<i>lightest to fullest in body</i>		<b>OLD OVERHOLT</b>	10.00
<b>SARACCO</b>		<b>SAZERAC "6 Year"</b>	17.00
<i>Moscato d'Asti '21</i>	6.25	<b>SOUTHERN STAR</b>	18.00
<b>DOMAINE COYEUX "ELEGANS,"</b>		<b>WHISTLE PIG 12 Year</b>	30.00
<i>Muscat de Beaumes de Venise '18</i>	8.00		
<b>LA CHARTREUSE DE COUTET,</b>		<b>SINGLE MALT</b>	
<i>Sauternes '22</i>	10.00	<b>BALVENIE "Double Wood" 12 Year</b>	17.00
<b>PEDRONCELLI</b>		<b>THE GLENLIVET 12 Year</b>	14.00
<i>"Four Grapes" Dry Creek Valley '16</i>	8.00	<b>LAPHROAIG "Quarter Cask"</b>	18.00
		<b>OBAN 14</b>	20.00
<b>DIGESTIFS</b>		<b>MACALLAN 12 Year</b>	24.00
<b>EDA RHYNE "Amaro Flora"</b>	14.00	<b>MACALLAN Harmony Collection</b>	52.00
<b>FERNET BRANCA</b>	13.00		
<b>MONTENEGRO</b>	14.00	<b>TEQUILA/MEZCAL</b>	
<b>NONINO</b>	15.00	<b>ASTRAL Blanco</b>	12.00
<b>PERNOD</b>	14.00	<b>CASAMIGOS Añejo</b>	18.00
<b>RICARD</b>	12.00	<b>CASAMIGOS Blanco</b>	15.00
		<b>CASAMIGOS Reposado</b>	16.00
<b>COGNAC &amp; BRANDY</b>		<b>CLASE AZUL Reposado</b>	28.00
<b>CHRISTIAN DROUIN "Calvados"</b>	14.00	<b>DEL MAGUEY "Vida" Mezcal</b>	16.00
<b>HENNESSY VS</b>	14.00	<b>DON JULIO Reposado</b>	15.00
<b>REMY MARTIN "1738 Accord"</b>	18.00	<b>EL TESORO "Blanco"</b>	16.00
<b>REMY MARTIN "Tercet"</b>	26.00	<b>MI CAMPO Reposado</b>	14.00
		<b>MONTELOBOS Mezcal</b>	16.00
<b>IRISH</b>		<b>PATRON Silver</b>	14.00
<b>2 GINGERS</b>	10.00	<b>TRES GENERACIONES Añejo</b>	17.00
<b>JAMESON</b>	13.00		
<b>TULLAMORE DEW</b>	12.00		

EMPLOYEE TRUST OWNED!