

DESSERTS

Seasonal pie \$8
vanilla ice cream

Chocolate cake \$8
whipped dark chocolate & salted pepita ganache

Churro \$8
caramalized apples & creme fraiche

Cheese plate \$12
chef's daily selection of canadian cheeses

AFTER DINNER LIBATIONS

DIGESTIFS

Fernet Branc \$8

Montenegro \$9

Pernod \$9

PORT 3oz pour

**Taylor Fladgate, 10 yr
Tawny, Portugal** \$9

SCOTCH

**The Balvenie 12 year
Doublewood, Speyside** \$10

**Laphroaig Select,
Islay** \$10

**The Macallan Gold,
Speyside** \$10

BOURBON

Makers Mark \$9

Woodford Reserve \$10

Basil Hayden \$12

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Cheese plate \$12
chef's daily selection of canadian cheeses

AFTER DINNER LIBATIONS

DIGESTIFS

Fernet Branc \$8

Montenegro \$9

Pernod \$9

PORT 3oz pour

**Taylor Fladgate, 10 yr
Tawny, Portugal** \$9

SCOTCH

**The Balvenie 12 year
Doublewood, Speyside** \$16

**Laphroaig Select,
Islay** \$12

**The Macallan Gold,
Speyside** \$13

BOURBON

Makers Mark \$9

Woodford Reserve \$10

Basil Hayden \$12

The Grey

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