

## DESSERT

COCONUT MILK PANNA COTTA . . . . . 9  
Poached Quince, Vanilla, Crispy Pineapple Chips

HONEY CRISP APPLE GALETTE . . . . . 12  
Brown Butter Pine Nuts, Maple Mascarpone

CHEESE BOARD . . . . . one for 9  
Served with Fig Jam, Almonds, Sea Salt Lavash . . . . . three for 20

FROMAGER d’AFFINOIS | Cow, Soft  
PECORINO TOSCANO | Sheep, Firm  
BLACKBERT “CAMEMBER” | Goat, Semi Firm

## COFFEE & TEA

DAMMAN FRERES TEA . . . . . 3  
English Breakfast, Vanilla or Chamomile

FRENCH PRESS COMPASS COFFEE . . . . . 12 oz. / 4  
Single Origin, Colombia . . . . . 34 oz. / 10

## AFTER DINNER DRINKS

SPARKLING NORMANDY CIDER | France . . . . . 14

LAURENT CAZOTTES WALNUT LIQUEUR | France . . . . . 18

PEDRO XIMENEZ SHERRY | Spain . . . . . 12

JEFFERSON’S RESERVE OLD RUM CASK WHISKEY | Virginia . . . 16



# WHALEY’S

## RUM CART

*Reserve Rums, Served 1.5 oz*

DIPLOMATICO RESERVA · Venezuela . . . . . 12  
Distilled in a copper pot still and aged for 12 years  
*Cinnamon, Orange & Dark Chocolate*

BRUGAL 1888 GRAN RESERVA · Dominican Republic . . . 12  
Aged in American oak and sherry cask  
*Butterscotch, Honey & Smoke*

FOURSQUARE 11yr ZINFANDEL CASK · Barbados . . . . . 14  
Aged in bourbon and zinfandel cask  
*Vanilla, Nutmeg & Cherry*

PLANTATION XO 20th ANNIVERSARY · Barbados . . . . . 12  
Aged in bourbon cask 20 years and finished in French oak  
*Marshmallow, Coconut & Chocolate*

SANTA TERESA 1796 SOLERA · Venezuela . . . . . 12  
Blended rum that is aged up to 35 years  
*Rasins, Coffee & Dark Chocolate*

OPHIMUS 25 yr SOLERA PORT · Dominican Republic . . . 18  
Aged up to 25 years and finished in port barrels  
*Hazlenut, Pepper & Exotic Fruits*

## COCKTAILS

OLD FASHIONED . . . . . RUM +3  
Choice of Rum, Cordial & Bitters  
CORDIALS | Brown Sugar, Cinnamon or Fig  
BITTERS | Angostura, Chocolate or Orange

MANHATTAN . . . . . 15  
Diplomatico Rum, Neisson Rum Agricole, Sherry, Angostura

HEMINGWAY DAQUIRI . . . . . 14  
Cotton & Reed White Rum, Maraschino Liqueur, Lime