



ember & rye

----- DESSERT -----

Rye Whiskey Monkey Bread | 14
Caramel, Warm Anglaise, Peach Sorbet

Chocolate Fondue For Two | 16
*Honey Marshmallow Whoopie Pie, White Chocolate
Pistachio Semifreddo, Fresh Fruit Skewer*
Add Additional Dipping Board | 5

Saffron Strawberry Cheesecake | 13
Mascarpone Cream, Olive Oil Sable

German Chocolate Cake | 19
Coconut Sorbet, Pecan Brittle

Carrot Cake Club | 14
*Vanilla Bean Cream Cheese Mousse, Coconut Mayo
Carrot Chips*

----- SWEET IN A GLASS -----

Michele Chiarlo Nivole | 15
2020 Moscato d'Asti, Piedmont, Italy

Inniskillin | 22
2019 Ice Wine, Niagara Peninsula, Canada

Chateau Laribotte | 14
2018 Semillon, Sauternes, France

Royal Tokaji | 28
2017 Furmint Blend, Tokajj, Hungary



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----- PORTS -----

Fonseca Ruby Port | 14

Taylor Fladgate 10yr Tawny | 16

Sandeman 20yr Tawny | 22

Sandeman LBV 2016 | 25

----- AFTER DINNER COCKTAILS -----

Carajillo | 20

Licor 43 | 400 Coñejos Mezcal | Espresso

Espresso Martini | 22

Purity Vodka | Mr. Black Coffee Liqueur | Espresso

Keoke Coffee | 20

*Hennessey | Kahlua | Crème de Cacao | Coffee
Whipped Cream*

----- SIPPERS -----

Remy XO | 31

Grand Marnier 100 | 50

Limoncello | 15

Disaronno | 15

Giffard Banane du Brésil | 14

Old Rip Van Winkle 10yr | 155

Van Winkle Special Reserve 12yr | 180

Pappy Van Winkle 15yr | 250