



### *Dessert*

<b>OAK'S CHOCOLATE LAYERED CAKE</b>	10
espresso soaked chocolate cake, manjari chocolate mousse, peanut butter buttercream	
<b>KEY LIME SEMIFREDDO</b>	10
graham cracker crumble, seasonal berries, dried meringue	
<b>SPICED CARROT CAKE</b>	10
cream cheese frosting, spiced pecans, fried carrots, salted butter caramel	
<b>STRAWBERRIES &amp; CREAM</b>	10
pink peppercorn pound cake, red wine strawberries, vanilla buttermilk sauce, fried white chocolate	
<b>TROPICAL CHEESECAKE</b>	10
passionfruit cheesecake, mango mousse, sponge cake, white chocolate cremeux, passionfruit foam, almond streusel (GF)	
<b>SEASONAL SORBET</b>	8
grapefruit tuile, citrus shortbread	

### *After Dinner*

Fonseca 10 Year Tawny	12
Fonseca Bin 27	9
Dows Fine Ruby	8
Taylor Fladgate 20 Year Tawny	17
Grahams 40 Year Tawny	50
Dolce Late Harvest Wine	20
Chateau Roumieu-Lacoste Sauternes, 2014	9

### *Dessert Cocktails*

<b>ESPRESSO MARTINI</b>	12
stoli vanilla, patron xo, espresso	
<b>SPARKLING SORBET MARTINI</b>	12
cathead honeysuckle vodka, vanilla, lemon, bubbles, sorbet	
<b>BLACK SPARROW</b>	12
don q coconut, borghetti, pineapple, coffee, lime **add coffee CBD oil for \$5	
<b>COFFEE WITH A TWIST</b>	14
yellow chartreuse, dry curacao, lavender	
<b>FRENCH PRESS FOR ONE / TWO</b>	4 / 7
revelator coffee	
<b>ESPRESSO</b>	3
<b>CAPPUCCINO</b>	4

### *Cognacs*

Martell VS	35
Remy Martin XO	45
Remy Martin VSOP	16
Hennesey VS	15
Hennesey XO	55