

DESSERT

THE OLIVER

after

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| <p>CHOCOLATE CHESS PIE smoked bourbon caramel, hickory salted pecans, vanilla bean ice cream</p> | 7 |
| <p>LIMONCELLO BRIOCHE PUDDING fresh blackberries, blackberry ginger jam, limoncello crème</p> | 7 |
| <p>GRAND CHOCOLATE MOUSSE Grand Marnier, espresso whip gf</p> | 7 |
| <p>STRAWBERRIES & BUTTERMILK buttermilk biscuit, macerated strawberries, buttermilk sweet cream</p> | 7 |

coffee

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| <p>COFFEE leaded and unleaded</p> | 3 |
| ESPRESSO | 3.5 |
| CAPPUCCINO | 4 |
| AMERICANO | 3.5 |
| <p>ADD A SHOT Kahlua or Bailey's to your latté, cappuccino, or coffee</p> | 5 |

bottled cocktail

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| <p>AFTER MIDNIGHT sweet vermouth, J. Rieger Caffé amaro, Del Maguey crema mezcal, Frangelico, spiced chocolate bitters</p> | 12 |
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highball

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| <p>¡HOLA NOCHE! Bread & Butter Concepts' Private Select Maker's Mark, St. George Nola Coffee liquor, Licor 43, espresso</p> | 12 |
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gf gluten free **gf** option - must request gluten free

** These items may be served raw or under cooked.
* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness.
We use nuts and nut-based oils in most menu items.
Please let us know if you are allergic to any foods.