

THE OLIVER

after

CHOCOLATE CHESS PIE smoked bourbon caramel, hickory salted pecans, vanilla bean ice cream	7
LEMON CRUNCH CAKE lemon cake, chantilly cream, lemon curd, toffee crunch	7
FOUR BERRY CRISP huckleberry, blackberry, blueberry & raspberry filling, oat crisp topping, vanilla bean ice cream	7
BUILD YOUR OWN SUNDAE two person minimum, two scoops per person, variety of house toppings	8

coffee

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

bottled cocktail

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

¡HOLA NOCHE! Bread & Butter Concepts' Private Select Maker's Mark, St. George Nola Coffee liquor, Licor 43, espresso	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.

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