

## THE OLIVER

*after*

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

*coffee*

<b>COFFEE</b> leaded and unleaded	3.25
<b>ESPRESSO</b>	3.75
<b>CAPPUCCINO</b>	4.25
<b>AMERICANO</b>	3.75
<b>ADD A SHOT</b> Kahlua or Bailey's to your latté, cappuccino, or coffee	5

*bottled cocktail*

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

<b>¡HOLA NOCHE!</b> 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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