



DESSERTS, DIGESTIF,
AFTER DINNER DRINKS

Cognac

Dujardin	11
St. Remy XO	11
Remy Martin VSOP	22
Calvados Boulard	12
Gautier VS	14
Courvoisier VS	14
Hennessy VS	16
Hine Rare VSOP	22
Hennessy VSOP	21
Remy Martin XO	55
Hennessy XO	53

1 oz

Port & Dessert Wines 2 oz

Late Harvest Riesling 13th Street	14
Winery, Niagara, 2019	

PORT

Taylor Fladgate LBV 2017	14
Taylor Fladgate Tawny 10	15
Taylor Fladgate Tawny 20	26

Sloane Tea 5

Earl Grey

bergamot, citrus, black tea

Peaches & Cream

peach, vanilla, white tea

Bold Breakfast

earthy, full-bodied, black tea

Jasmine Mist

floral, fresh, green tea

Classic Green

grassy, sweet, honey

Marrakesh Mint

rooibos, mint medley

Celebration Medley

orange, cinnamon, clove, nutmeg

Citron Calm

chamomile, lemongrass, citrus

— CAFFEINE-FREE —

Espresso

Proudly serving
Monigram 'Mad Cat' espresso

Cappuccino	6
Caffè Latte	7
Espresso	5
Americano	5
Double Espresso	6
Macchiato	5

Dessert

Crème Brûlée

fresh berries, vanilla bean, spritz cookie 14

Lemon Meringue Cream Puff

lemon curd, semifreddo, honey-chamomile meringue 17

Maple Butter Tart

pecans, Ontario maple, vanilla gelato 16

Chocolate Mousse

dark chocolate, crumble base, raspberry jam 16

Vanilla Gelato

fresh berries 12

Sorbet (v)

seasonal fruit compote 12

After Dinner Drinks

Monte Cristo

Kahlúa, Grand Marnier, coffee, whipped cream 16

B52

Baileys, Kahlúa, Grand Marnier, coffee whipped cream 16

Lemon Meringue Spritz

vanilla vodka, Limoncello, Moscato, fresh lemon, meringue 18