

EST. 1934

LUNCH DESSERT

11AM-4:30PM

BLACK BOTTOM PIE | \$10

*pastry custard | whipped cream | caramel sauce
chocolate shavings*

MILE HIGH CHEESECAKE | \$10

*traditional cheesecake | whipped cream
mango coulis | chocolate cigarette*

KEY LIME MERINGUE TART | \$11

*key lime custard | swiss meringue
white chocolate deco swirl | fresh lime zest*

GRAND MANHATTAN | \$19

4 Roses / Carpano Antica sweet vermouth / house cherry bitters

BARREL AGED OLD FASHIONED | \$18

4 Roses / Rittenhouse Rye / Angostura bitters / sugar

SIREN'S MULE | \$16

hibiscus infused Tito's / ginger beer / lime

BLACK BEARD'S REVENGE | \$16

Herradura Blanco Tequila / Cointreau / jalapeno syrup / lime

THE WALTHER | \$19

*St. George Terroir Gin / Wheatley Vodka / Carpano dry vermouth
St. Germain / lemon bitters*

PACHECO FRIO | \$16

*Santa Theresa 1796 Rum / Kahlua / Cointreau / espresso
whipped cream / cinnamon*

ISABELLA SPRINGER | \$16

The Botanist Gin / lavender infused St. Germain / Chandon Brut

BITTER SANDS | \$16

Grey Goose La Poire / spiced pear shrub / lemon / honey / soda