

DESSERTS

TIRAMISU - 10

espresso and kahlua soaked ladyfingers,
whipped mascarpone, cocoa

STONEFRUIT CRISP - 9

peach and plum filling, streusel, served warm,
house made vanilla ice cream

VANILLA BEAN CREME BRULEE - 10

with Grand Marnier macerated berries

S'MORES CHOCOLATE MOUSSE - 9

rich chocolate mousse, house made graham cracker,
marshmallow meringue

BLACK FOREST CAKE - 9

rich chocolate layer cake, cherry and mascarpone filling

BROWNIE SUNDAE FOR TWO - 16

fudge brownies nestled side by side, topped with house
made vanilla bean ice cream, a drizzle of chocolate sauce,
a swirl of whipped cream, and finished with crunchy brownie
bits, sprinkles, and a cherry on top—because
sharing dessert should be twice the fun

NIGHTCAPS

GRIND DOUBLE ESPRESSO - 8

BUFFALO TRACE BOURBON CREAM - 9

TUACA - 9

GRAND MARNIER - 10

LAGAVULIN 8 YEAR - 18

GLENFIDDICH 12 YEAR - 15

CARAVELLA LIMONCELLO - 9

PEYCHAUD'S APERITIVO - 9

CAMPARI - 10

COCCI AMERICANO - 7.50

FERNET BRANCA - 10

LICOR 43 - 8

COFFEE

QUICKWATER COFFEE ROASTERS OF ROCKFORD, MICHIGAN

DRIP HOUSE COFFEE - 4

served black or with cream & sugar

ESPRESSO - 4 SINGLE / 6 DOUBLE

a silky shot of liquid ambition

AMERICANO - 4

espresso's chill older sibling, espresso topped with hot water

CAPPUCCINO - 7

a triple-threat of espresso, steamed milk, and a cloud of foam

LATTE - 7

espresso with steamed milk-warm, creamy,
and endlessly comforting

MACCHIATO - 7

espresso with milk foam-elegant minimalism for
the bold-hearted

AFFOGATO - 9

espresso with house made vanilla ice cream,
chocolate cake crumbles, and Chantilly cream.

It's the coffee bar's version of a mic drop

TEA

HOT TEA - 4

HARNEY & SONS GLOBAL TEAS SELECTION

Cherry Blossom Green Tea

Earl Grey Supreme

English Breakfast

Decaf Hot Cinnamon

Paris

Peppermint Herbal

Dessert & Coffee Bar

