

COGNACS/BRANDIES/EAUX DI VIE

Clear Creek Pear	10
Remy Martin VSOP	12
Park VS "Carte Blanche"	12
Boulard Calvados	14
Courvoisier VSOP	15
Remy Martin 1738	15
Hennessy VSOP Privilege	16
Tariquet VSOP	17
Germain-Robin Fine Alambic	18
Hennessy XO	40
Hennessy Paradis Imperial	195

WHISKY, SINGLE MALT SCOTCH

Glenfiddich 12 year	10
Glenlivet 12 year	12
Glenmorangie 10 year	12
Glenfiddich 14 year	13
Ardbeg 10 year	14
Laphroaig 10 year	14
Macallan 12 year	14
Aberlour 12 year	15
Highland Park 12 year	15
Balvenie 12 year	18
Dalwhinnie 15 year	22
Talisker 10 year	22
Oban 14 year	24
Lagavulin 16 year	25
Ardbeg Uigeadahl	27
Dalmore 15 year	30
Macallan Fine Oak 15 year	32
Macallan 18 year	37
Glenmorangie Signet	50

DIGESTIFS

Fernet Branca	8
Amaro Montenegro	10
Amaro Ramazotti	11
Amaro Nonino	15
Sambuca	12
Ouzo Metaxa	12

SWEETS

Spicy Mexican Chocolate "Whoopie Pie"	10
<i>chocolate ganache + nutmeg cream</i>	
The Seattle Bar	8
<i>puffed rice + caramel + coffee mousse</i>	
<i>chocolate + espresso dust</i>	
Polenta Cake	10
<i>sweet crumbled polenta cake + basil whipped mascarpone</i>	
<i>citrus meringue + seasonal accompaniments</i>	
Wild Honey Mousse	12
<i>pistachio crumble + St. Agar bleu anglaise</i>	
House Made Ice Cream	9
<i>3 scoops, seasonal selection</i>	

DESSERT WINES

Red		
NV Tawny Port, Statement		8
White		
2013 Sauternes, Château Grillon		10

COFFEE & TEAS

Smith Tea	6
<i>mao feng shui (green)</i>	
<i>lord bergamot (earl grey)</i>	
<i>masala chai</i>	
<i>bungalow (darjeeling)</i>	
<i>peppermint leaves</i>	
<i>meadow (chamomile)</i>	
Specialty Coffee	7
<i>latte / cappuccino / mocha</i>	
Fonte Regular & Decaf Coffee	6