

MINI ESPRESSO MARTINI + MACARON 19

choice of spirit + choice of macaron



SPIRIT

mezcal
reposado tequila
bourbon
aged rum
vodka

MACARON

pistachio
chocolate
raspberry
coffee
crème brûlée

INTERESTING SPIRITS

1.5oz *subject to availability

MAESTRO DOBEL 50	
CRISTALINO EXTRA AÑEJO	45
DON JULIO 1942	54
CLASE AZUL	10
JOSE CUERVO RESERVA EXTRA AÑEJO	44
PAPPY VAN WINKLE 10	65
PAPPY VAN WINKLE 12	85
HENNESSY PARADIS	125
LOUIS VIII (10z)	200

SWEETS

COOKIE SKILLET 12

double chocolate chip cookie, salted caramel gelato

NY STYLE CHEESECAKE 11

blueberry compote

SORBET + GELATO 10

daily selection

PISTACHIO OLIVE OIL CAKE 11

orange marmalade, fior di latte

COFFEE + TEA

DRIP COFFEE 5

ESPRESSO 5/6

LATTE 6.50

CAPPUCCINO 6

——— ADD JAMESON IRISH WHISKEY +9

BAILEY'S IRISH CREAM +9

FRANGELICO LIQUEUR +9

ASSORTED TEAS 4

HOUSE-MADE ICED TEA 6

EXECUTIVE CHEF: ALEX MIXCOATL

CULINARY DIRECTOR: BARRY TONKS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.