

CONFECTIONARY COCKTAILS

Espresso Ahoy Martini - 17

Grey Goose, Kahlua, espresso

THE E.M. – 16

Lunazul Reposado, Cantera Negra Coffee liquor, espresso

Chocolate Bliss Martini - 17

Absolut Vanilla, Dark and White Chocolate Mozart Liquor

Tiramisu Martini - 17

Van Gogh Double Espresso Vodka, Amaretto di Saronno, chocolate liquor, Rumchata, cream

Pumpkin Spice Latte Martini - 16

Vanilla vodka, Kahlua, espresso, pumpkin, spice blend, cream

Sweet Eclipse Affogato - 15

Amaretto di Saronno over Madagascar vanilla gelato, French Press Ethiopian Yirgacheffe coffee

Campfire Affogato - 16

Mash & Mallow Bourbon over Madagascar vanilla gelato, French Press Kenyan AA coffee and toasted marshmallows

Taylor Fladgate 10 Year Port – 16

Aged for a decade in seasoned oak casks, this elegant tawny port reveals a harmonious balance of rich, mellow fruit and nutty complexity

Chateau Saint Vincent Sauternes 2016 (.375ml) – Gironde, FR – 35

A classic expression of Bordeaux's famed sweet wine, this sauternes offers luscious notes of honeyed apricot, candied orange peel and ripe tropical fruits, layered with hints of vanilla and toasted almond.

ROAST COLLECTION

French Press - 20 oz. (serves 1-2) - 12

French Press – 33 oz. (serves 3-4) - 18

Kenyan AA Single Origin – Dark Roast –

Recommendation: for drinking black

A gorgeous, light-bodied cup of coffee that's tangy and bright with notes of sweet grapefruit, cranberry, and lemon! Its woody aromas suffuse the senses before the flavor mellows out into an easy finish.

Ethiopian Yirgacheffe Single Origin – Medium Roast –

Recommendation: for drinking with cream, milk, sweeteners

A coffee with floral tasting notes, a rich, full-bodied toffee sweetness, and a distinctive bergamot finish. The smooth, balanced body of this coffee makes it a great choice for your daily morning cup and special occasions alike!

STEEPED SELECTION

Ask your server for today's selections from Tea Forte Teas - 6

Choose from the finest quality organic herbal, black, green, oolong or white teas. Unique flavor selections change regularly.

DESSERT

Crème Brulee - 12

A timeless and elegant French classic – silky smooth vanilla custard beneath a perfectly caramelized sugar crust that has been gently torched to a golden crisp.

Bittersweet Chocolate Torte (Gluten Free) - 14

Silky, flourless dark chocolate torte with a fudgy center and ganache topping, finished with a bright raspberry coulis and soft whipped cream.

Bourbon Pecan Pie - 15

An indulgent spin on the classic dessert. Warm pecan pie with a buttery crust, toasted pecans, and a rich bourbon-brown sugar filling, served with a scoop of vanilla ice cream. A Caribsea favorite!

Spiced Apple Butter Cake – 14

A rich, tender vanilla butter cake, indulgent Madagascar vanilla gelato, and vibrant caramel sauce finished with sweet, spiced apples and candied pecans

Old Fashioned Southern-Style Carrot Cake - 17

Layers of moist carrot cake filled with grated carrots, pineapple, coconut and warm spices sandwiched between the best cream cheese frosting. Simply, bliss. (no nuts)

Gourmet Ice Cream Sandwich - 10

A decadent twist on a childhood favorite – locally made, small batch ice cream sandwiched between two soft, freshly baked cookies – ask for today's crafted varieties.

Italian Gelato - 9

Creamier, smoother & more intensely flavored than traditional ice cream – ask for today's delicious flavors.

SPIRIT FREE SIPS

Nautical Nectar - 14

Blood orange juice, ginger beer, lemon juice, mint, candied ginger

Seaside Spritz - 14

Rosemary syrup, smoked paprika, sparkling water, grapefruit juice

Caribsea Cider - 12

Cold pressed cider, pear, ginger-spice syrup, lemon

He's a Lyre, Honey - 14

Lyre's agave n/a spirit, ginger, honey, white peach puree, lime

Olive You Sober - 15

Pentire Adrift Botanical, Roots Divino Bianco Vermouth, Bab Louie & Co. non-alcoholic bitters, olive brine, bleu cheese stuffed olives