
AFTER DINNER DRINKS

Grand Chocolat 16

*Grand Marnier, dark chocolate ganache,
steamed milk, whipped cream, sumac (1.5 oz.)*

Dream Weaver 16

*Hayman's Sloe Gin, citron chamomile tea,
honey, lemon (2 oz)*

Jumping Beans 17

*Tia Maria, Frangelico, americano,
steamed oat milk, toasted oat sugar (2.5 oz)*

PORT, DESSERT & FORTIFIED WINES (2oz)

Taylor Fladgate 10 Year Tawny Port, Portugal 13

Taylor Fladgate 20 Year Tawny Port, Portugal 19

2006 Castelnau de Suduiraut Sauternes, France 17

2018 Gschweicher Gewürztraminer, Austria 14

2019 Rosewood Mead Royale, Niagara 12

2016 Big Head Special Select Late Harvest Riesling,

Niagara 16

2017 Tawse Cabernet Sauvignon Ice Wine, Niagara 15

Bodegas Baron 'Micaela' Manzanilla Sherry, Spain 12

Gonzalez-Byass 'Nectar' Pedro Ximénez Sherry, Spain 12

Cocchi Vermouth di Torino, Italy 15

Cocchi Riserva 'La Vernaria Reale' Vermouth, Italy 23

Cheese Board 29

*choice of 3 artisanal selections
served with preserves,
nut butter, rye crisps*

DESSERTS

Spiced Pumpkin Tart 16

with smoked vanilla ice cream

Pistachio Brown Butter Cake 16

honey streusel, ginger ice cream

Chocolate Chestnut Crèmeux 16

espresso foam, chocolate tuile

Roasted Banana Sorbet 16

dark chocolate mousse, cashew tuile

Chef's Sweet Board 22

daily selection of inspired treats

Daily Bread 9/loaf

take one home

COFFEE & TEA

Coffee

Americano 5.25 Cappuccino 6.25

Latte 6.75 Espresso 5.25

Turmeric Latte 7

Sloane Fine Tea 5.75

*signature black, earl grey,
Marrakesh mint, citron calm,
sencha green, oolong cream*