

# AFTER DINNER LIBATIONS

## COCKTAILS

### A LITTLE NUTTY

Jameson whiskey, Frangelico, Amaretto, demerara sugar, Artisan's blend coffee, sweet cream

\$16.00

### ARTISAN'S IRISH COFFEE

Jameson whiskey, demerara sugar, Artisan's blend coffee, sweet cream  
- elevate it with a shot of Bailey's for \$5

\$14.00

### CHOCOLATE MARTINI

Tito's Vodka, house-made chocolate syrup, Kahlua, cream

\$15.00

### CRACK IN A COUPE

Bacardi gold OR Jim Beam, Artisan's malted iced coffee, cream

\$14.00

### ESPRESSO MARTINI

Tito's vodka, fresh espresso, Kahlua, Ancho Reyes, simple syrup

\$15.00

### S'MORE TO LOVE

Tito's vodka, Artisan's house-made chocolate sauce, Kahlua, cream, flamed marshmallow

\$15.00

## PORT

### WARRE'S WARRIOR

Port | Portugal

\$18.00

### SIX GRAPES

Ruby Reserve Port | Portugal

\$20.00

## SHERRY

### CHARACTER

Superior Medium-Dry Sherry | Spain

\$12.00

### ALVEAR

Medium Dry Sherry | Spain

\$13.00

### ALVEAR SOLERA 1927

Pedro Ximenez Sherry | Spain

\$22.00

## OTHER

### BAILEYS

\$11.00

### FRANGELICO

\$12.00

### PERNOD

\$12.00

### ROMANA SAMBUCA

\$10.00

# AFTER DINNER BITES

### CHOCOLATE CHIP

### BREAD PUDDING

butter croissant, our Bailey's creme anglaise & Artisan's housemade chocolate sauce

\$9.00

### ARTISAN'S CREME BRULEE



choice of espresso or vanilla custard, turbinado sugar

\$8.00

### S'MORES BOARD

a childhood favorite, brought to your table. serves two people

\$15.00

- additional \$1 for dark chocolate

### HONEY ORANGE GATEAUX

honey chiffon cake, Grand Marnier mousse, caramlized white chocolate ganache, creme chantilly, honeycomb

\$12.00

For parties of 6 or more, a 20 % gratuity will be added.  
Any checks left unsigned will be settled with a 20% tip.

\*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.

**DRINK. EAT. ART. COMMUNITY**