

AFTER DINNER LIBATIONS

COCKTAILS

A LITTLE NUTTY \$16.00

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

ARTISAN'S IRISH COFFEE \$14.00

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

CHOCOLATE MARTINI \$15.00

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

CRACK IN A COUPE \$14.00

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

ESPRESSO MARTINI \$15.00

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

S'MORE TO LOVE \$15.00

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

PORT

WARRE'S WARRIOR \$18.00

Port | Portugal

PRESIDENTIAL \$22.00

Tawny Port | Portugal

SIX GRAPES \$20.00

Ruby Reserve Port | Portugal

SHERRY

CHARACTER \$12.00

Superior Medium-Dry Sherry | Spain

ALVEAR \$13.00

Medium Dry Sherry | Spain

ALVEAR SOLERA 1927 \$22.00

Pedro Ximenez Sherry | Spain

AMARI / LIQUEURS

FERNET \$9.00

CYNAR \$10.00

PERNOD \$13.00

AVERNA \$11.00

MONTENEGRO \$10.00

AFTER DINNER BITES

CHOCOLATE CHIP

BREAD PUDDING

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

\$11.00

ARTISAN'S CREME BRULEE

vanilla custard, turbinado sugar

\$9.00

S'MORES BOARD

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

\$15.00

- additional \$1 for dark chocolate

PANNA COTTA

cinnamon panna cotta (like eggless flan), local apples and brandy compote
\$8.50

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-borne illness.

DRINK. EAT. ART. COMMUNITY

We source from local farms & local
Artisans whenever possible