

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

PRESIDENTIAL

Tawny Port | Portugal

\$22.00

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

AMARI / LIQUEURS

FERNET

\$9.00

CYNAR

\$10.00

PERNOD

\$13.00

AVERNA

\$11.00

MONTENEGRO

\$10.00

DESSERTS

CHOCOLATE CHIP

BREAD PUDDING

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

\$13.00

STRAWBERRY SHORTCAKE

layered strawberries in port wine, vanilla chiffon cake, creme chantilly

\$14.00

ARTISAN'S CREME BRULEE

vanilla custard, turbinado sugar, seasonal compote

\$10.00

PANNA COTTA

Lemon panna cotta (like eggless flan), spiced blueberry compote

\$9.00

S'MORES BOARD

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

\$16.00

- additional \$1 for dark chocolate

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.

We source from local farms & local Artisans whenever possible

DRINK. EAT. ART. COMMUNITY