

AFTER DINNER LIBATIONS

COCKTAILS

A LITTLE NUTTY

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

\$16

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

CHOCOLATE MARTINI

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

\$15

CRACK IN A COUPE

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

\$14

ESPRESSO MARTINI

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

\$15

S'MORE TO LOVE

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

\$15

PORT

WARRE'S WARRIOR

Port | Portugal

\$18

PRESIDENTIAL

Tawny Port | Portugal

\$22

SIX GRAPES

Ruby Reserve Port | Portugal

\$20

SHERRY

CHARACTER

Superior Medium-Dry Sherry | Spain

\$12

ALVEAR

Medium Dry Sherry | Spain

\$13

ALVEAR SOLERA 1927

Pedro Ximenez Sherry | Spain

\$22

AMARI / LIQUEURS

FERNET

\$9

CYNAR

\$10

PERNOD

\$13

AVERNA

\$11

MONTENEGRO

\$10

DESSERTS

CHOCOLATE CHIP

BREAD PUDDING

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

\$14

SEASONAL FALL DESSERT

Coming Soon!

\$\$

ARTISAN'S CREME BRULEE

vanilla custard, turbinado sugar, seasonal compote

\$11

PANNA COTTA

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

\$10

S'MORES BOARD

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

\$16

- additional Chocolate \$2

-Substitute Dark Chocolate \$1

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