

# AFTER DINNER LIBATIONS

## COCKTAILS

### A LITTLE NUTTY

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

### ARTISAN'S IRISH COFFEE

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

### CHOCOLATE MARTINI

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

### CRACK IN A COUPE

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

### ESPRESSO MARTINI

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

### S'MORE TO LOVE

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

\$16

\$14

\$15

\$14

\$15

\$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

### ARTISAN'S CREME BRULEE

Calvados custard, turbinado sugar, seasonal compote

\$11

### PANNA COTTA

Vanilla panna cotta (like eggless flan), apple cinnamon 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