

PLANTA

DESSERT

BIG CHOCOLATE CHUNK COOKIE	8
sea salt add a scoop of vanilla ice cream +\$4	
RASPBERRY CHEESECAKE GF	12
graham cracker crust, raspberry compote	
STICKY TOFFEE PUDDING GF	12
vanilla ice cream, coconut caramel	
CHOCOLATE BROWNIE 🥜	14
vanilla ice cream, amarena cherry, peanuts, chocolate fudge	
CARROT OLIVE OIL CAKE 🥜	15
tahini maple frosting, walnut brittle, vanilla ice cream	

AFTER-DINNER DRINKS

TOFFEE NOIR classic espresso martini	22
casamigos reposado tequila, espresso, mr. black, salted maple syrup, toffee ball	

PICK ME UPS

SALTED MAPLE MACCHIATO	8	TEA & ESPRESSO	6
maple, oat milk, espresso		ESPRESSO TONIC	8
SPICED CARDAMOM LATTE	8	LATTE	7
espresso, oat milk, cinnamon & cardamom syrup		CAPPUCINO	7
VANILLA MATCHA LATTE	8	AMERICANO	7
matcha, oatmilk, cinnamon			
RED EYE SPRITZ	8		
espresso, blood orange soda, agave			

GF gluten friendly

🥜 contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests. Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.