

AFTER DINNER DELIGHTS

ESPRESSOTINI | 18
Grainger's Organic Vodka, Atomic Coffee Liqueur, Espresso
Add Dorda Double Chocolate | 2
Add Salted Caramel Liqueur | 2

FUEGO NOCTURNO | 17
Licor 43, Amargo de Chile, Espresso

MAROLO GRAPPA & CAMOMILE | 24

GAJA "SPRESS" GRAPPA | 27

TINTERO MOSCATO
Moscato d'Asti, Italy | 12 / 48

RARE WINE COMPANY "BOSTON BUAL"
Madeira, Portugal | 16 / 125

2022 CASTELNAU DE SUDUIRAUT 375ML
Sauternes, France | 16 / 60

EDEN "NORTHERN SPY" ICY CIDER
Northeast Kingdom, Vermont | 18 / 70

2020 DONNAFUGATA BEN RYÈ 375ML
Pantelleria, Italy | 27 / 105

ROBERT FOLEY "CONCLUSAO" 375ML
Napa Valley, California | 23 / 95

2013 KOPKE COLHEITA WHITE 750ML
Porto, Portugal | 22 / 170

KOPKE 20 YEAR TAWNY 750ML
Porto, Portugal | 20 / 155

2019 NIEPORT L.B.V. 750ML
Porto, Portugal | 15 / 165



MASONS
STEAKHOUSE



NIVEAUX
PÂTISSERIE

Here at Masons, our desserts are crafted by Pastry Chef Robert Gonzalez, the talent behind our sister bakery, Niveaux Patisserie—where its exquisite French pastries will transport you straight to Paris. Each of our desserts are freshly made every day with imported French flour, chocolate, and butter, bringing the art of Niveaux right to your table.

Niveaux also offers full-service brunch - served daily- featuring gourmet dishes and pastries, with perfectly paired wines and cocktails.

Hosting an event?

Niveaux offers exceptional catering options, perfect for any occasion.

Email info@niveauxpatisserie.com

YOU CAN FIND US IN NORTH QUINCY
406 HANCOCK ST, QUINCY, MA 02171

VISIT OUR WEBSITE:



niveaux.patisserie



DESSERTS

BANANA FOSTERS PAVLOVA
Brown Sugar Meringue,
Caramelized Banana
Cremeux, Rum Caramel | 18

BLUEBERRY LEMON
MILLE-FEUILLE
Wild Blueberry Cremeux,
Lemon Basil Oil,
Creme Fraiche Ice Cream | 18

NIVEAUX DE CHOCOLAT
French Chocolate Mousse,
Cherry Caviar,
Hazelnut Rocher Crunch | 19

FROZEN DESSERTS

TIRAMISU BAKED ALASKA
Mascarpone Ice Cream,
Espresso Cake,
Kahlua Ganache | 20

CHEF'S SELECTION OF SORBET
Strawberry Kiwi, Papaya Passion,
Bergamot Olive Oil | 16

CHEF'S SELECTION OF ICE CREAM
Apricot Saffron, Blueberry Sweet
Corn, Strawberry Rhubarb | 16

AFFOGATO
Marcona Almond Bark,
Tanzania Vanilla Bean Ice Cream | 12



*Before placing your order, please inform your server
if a person in your party has a food allergy.



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