

SUGARCANE®

♦ RAW BAR GRILL ♦

DESSERT

torrejas dulce de leche soaked french toast, maple caramelized apples, cinnamon ice cream / 12

nutella sundae nutella ice cream, nutella hazelnut brownie, cracker jacks, caramelized banana, mixed berries / 12

peanut butter lava cake toasted marshmallow ice cream, candied almonds / 12

coquito crème brûlée passion fruit curd, coconut-sesame crisp / 10

ice cream and sorbet assorted flavors / 10

AFTER DINNER DRINKS

revolution chilled espresso, Grand Marnier, Kahlua, Tuaca / 16

Diplomático Ambassador / 63

Flor de Caña 25yr / 44

Zacapa XO / 30

Facundo Exquisito / 23

Mount Gay 1703 / 30

Brugal 1888 / 16

Courvoisier XO / 43

Glenfiddich 21yr / 55

Buchanan's 18yr / 25

Macallan 18yr / 75

Johnnie Walker Blue / 73

Nikka Coffey Grain, Japan / 20

Nikka Coffey Malt, Japan / 22

Balvenie 14yr / 23

Oban 14yr / 23

Glenlivet 18yr / 41

Lagavulin 16yr / 26

Gran Marnier / 15

Clase Azul Reposado / 35

Caravedo Mosto Verde Pisco / 18

Molinari Sambuca / 15

Amaro Averna / 14

Amaro del Capo / 14

Amaro Montenegro / 14

Amaro Lucano / 14

Limoncello Lucano / 13

Tio Pepe, González Byass Palomino Fino

Sherry, Spain / 13

Nectar González Byass Pedro Ximénez Sherry, Spain / 15

Fonseca Port 10yr, Spain / 13

Fonseca Port 20yr, Spain / 15

Quinta do Noval Fine Ruby Port / 12

Moscato d' Asti Michele Chiarlo, Nivole,

Piedmont DOCG 2017 (375ml) / 40

Jacopo Poli Grappa Sarpa / 18

COFFEES & TEAS

espresso / 4 cappuccino / 4 café latte / 4 coffee / 3 tea / 5

Organic English Breakfast • Mint Verbena • Egyptian Chamomile
Darjeeling • Dragon Pearl Jasmine • Pomegranate Oolong
Earl Grey • Japanese Sencha