

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

white chocolate lava cake spiced caramel, chocolate soil, coffee ice cream / 12

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

key lime pie toasted meringue, raspberry coulis, dehydrated citrus, fresh raspberries / 10

ice cream and sorbet assorted flavors / 10

AFTER DINNER DRINKS

revolution chilled espresso, Grand Marnier, Kahlua, Tuaca / 13

Diplomático Ambassador / 60

Flor de Caña 25yr / 39

Zacapa XO / 36

Facundo Exquisito / 30

Brugal 1888 / 15

Courvoisier XO / 50

Glenfiddich 21yr / 55

Macallan 18yr / 59

Johnnie Walker Blue / 50

Johnnie Walker Gold Label / 30

Balvenie 14yr / 16

Oban 14yr / 16

Glenlivet 18yr / 20

Lagavulin 16yr / 18

Gran Marnier / 14

Molinari Sambuca / 13

Romana Sambuca Black / 13

Montenegro Amaro / 13

Averna Amaro / 13

Amaro del Capo / 13

Grappa Bonollo / 13

Limoncello dell'Isola / 13

Lustau East India Solera Sherry, Spain / 13

Zamaca Maca / 13

González Byass Néctar Pedro Ximénez

Sherry, Spain / 13

Quinta do Noval Fine Ruby Port / 12

Quinta do Noval 10yr Port / 18

Quinta do Noval 20yr Port / 39

Moscato d' Asti Michele Chiarlo, Nivole,

Piedmont DOCG 2016 (375ml) / 40

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