

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

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 / 16

Diplomático Ambassador / 63

Flor de Caña 25yr / 44

Zacapa XO / 30

Facundo Exquisito / 23

Brugal 1888 / 16

Courvoisier XO / 43

Glenfiddich 21yr / 55

Macallan 18yr / 75

Johnnie Walker Blue / 73

Johnnie Walker Gold Label / 25

Balvenie 14yr / 23

Oban 14yr / 23

Glenlivet 18yr / 41

Lagavulin 16yr / 26

Gran Marnier / 15

Molinari Sambuca / 13

Romana Sambuca Black / 13

Montenegro Amaro / 13

Averna Amaro / 13

Amaro del Capo / 13

Limoncello dell'Isola / 13

Zamaca Maca / 13

Lustau, East India Solera Sherry, Spain / 13

Lustau, Fino Jarana Sherry, Spain / 13

Lustau, San Emilio Pedro Ximénez Sherry, Spain / 13

Tio Pepe, González Byass Palomino Fino 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 2017 (375ml) / 40

Nonino Grappa di Moscato / 18

Nonino Grappa di Merlot / 20

Nonino Grappa di Chardonnay / 23

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