

WINES & PORT



COCKTAILS

Grgich Hill Violetta 2018
Late Harvest, Napa 25

Kopke Tawny 10 year
Douro Valley 10

Hennessy XO
Extra Old Cognac 22

Taylor Fladgate Tawny 20 year
Douro Valley 22

Espresso Martini 16
fresh espresso pull, absolute elyx vodka, coffee
liqueur

Dubai Chocolate Frozen Martini 16
Vodka, dark chocolate de cacao, orgeat

Brix Dog Biscuits 11
Bacon & Oats *t*

DESSERTS



CHEESE PLATE

Curated Selection of Domestic and International Cheeses with Seasonal Accompaniments

Strawberry and Rhubarb Crisp 15

Oat and Brown Sugar Streusel, Lemon Ice Cream

Butterscotch Pot de Crème 14

guittard chocolate pudding, hazelnut bark

Chocolate Mousse Cake 15

Toasted Meringue, Vanilla Ice Cream

Gluten Free Chocolate Torte 14

berry compote, whipped cream

Brix Banana Split 20

caramelized banana,
chocolate malt, hazelnut and caramel ice cream,
candied hazelnuts, peanut butter, chocolate
sauce

Trio of Seasonal Sorbets 14

garden orange, lemon, mixed berry

Box of Brix Truffles 20

Kelleher cabernet sauvignon ganache

Point Reyes

Farmstead's Original Blue

Raw Cow's Milk, Point Reyes California

Beehive's

Barely Buzzed

Cow's Milk, Utah

Cypress Grove's Humbolt Fog

Goat's Milk, Point Reyes California

Pecorino di Montalcino

Fossa

Sheep's Milk, Tuscany Italy

Sebastian von Trapp's Oma

Cow's Milk, Waistfield Vermon