

## DESSERTS



## Cocktails

### **Coconut Rice Pudding 15**

Charred Banana, Pistachio, Candied Banana Peel,  
Horchata Ice Cream

### **Butterscotch Pot de Crème 14**

guittard chocolate pudding, hazelnut bark

### **Dragon Fruit Cheese Cake 15**

Whipped Cream, Dragon Fruit Syrup

### **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**

orange, lemon, pineapple guava

### **Box of Brix Truffles 20**

### **Espresso Martini 16**

fresh espresso pull, absolute elyx vodka, coffee liqueur

### **Chocolate Fudge Martini 16**

whipped vodka, cream, mozart dark chocolate  
liqueur, guittard chocolate, maldon salt

### **Elyx Espresso Slush 14**

Elyx vodka, Kahlua,, cold brew

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### **Brix Dog Biscuits 11**

Bacon & Oats

1/09/2025

**WINES & PORT**



**Cheese Plate**

Kelleher cabernet sauvignon ganache

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### **Kracher “Nummer 3” Auslese, 2019**

Late Harvest, Austria **24**

### **Grgich Hill Violetta 2018**

Late Harvest, Napa **25**

### **Kopke Tawny 10 year 19°b**

Douro Valley **10**

### **Taylor Fladgate Tawny 20 year 21°b**

Douro Valley **22**

## **Cheese Plate 35**

*Curated Selection of Domestic and International Cheeses  
with Seasonal Accompaniments*

### **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 Vermont*