

DESSERTS



Apple and Blueberry Crisp 15

brown sugar streusel, bourbon ice cream, caramel sauce

Butterscotch Pot de Crème 14

guittard chocolate pudding, hazelnut bark

Pumpkin Brulee Cheesecake 15

candied pumpkin seeds, huckleberry

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

peach, strawberry banana, cherry

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 18

Elyx vodka, Kahlua,, cold brew

Brix Dog Biscuits 11

Bacon & Oats

Kelleher cabernet sauvignon ganache



DESSERTS



DESSERT WINE

Kracher "Nummer 3" Auslese, 2019

Late Harvest, Austria **24**

Grgich Hill Violetta 2018

Late Harvest, Napa **25**

PORT

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 Bay Blue

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

Briar Rose Creamery's Maia

Ayrshire Cow's Milk, Dundee Oregon

