

DESSERT

Jasmine Creme Brulee	10
traditional presentation (gf)	
Key Lime Pie	12
almond butter crust, mango, kiwi	
Chocolate Chess Tart	12
creme anglaise, vanilla bean whipped cream	
Coconut Sorbet	9
mango, candied lime zest (gf) (vegan)	
Turtle Cheesecake	14
pecan caramel sauce, chocolate Cremieux, white chocolate turtle (\$1 is donated to the bald head island turtle conservancy) (gf possible)	

DESSERT BEVERAGES

Chateau Guiraud, 1er Grand Cru Sauternes, 2017	12/48
375ml bordeaux, france	
Taylor Fladgate 20yr Tawny Port	20/80
portugal	
Espresso Martini	14
van gogh double espresso vodka, espresso, kahlua, bailey's	
Toasted Raspberry	12
amaretto, kahlua, chambord, heavy creamy	
Bananas Foster Martini	14
stoli vanilla vodka, 99 bananas liqueur, myers's rum, heavy cream, cinnamon	

Amaro

served neat or iced; orange twist or none

Amaro Montenegro	14
light-bodied. mild and well-balanced bitterness	
Amaro Nonino	18
medium to full-bodied. distinct herbal- bitter backbone balances sweetness	

DESSERT

Jasmine Creme Brulee	10
traditional presentation (gf)	
Key Lime Pie	12
almond butter crust, mango, kiwi	
Chocolate Chess Tart	12
creme anglaise, vanilla bean whipped cream	
Coconut Sorbet	9
mango, candied lime zest (gf) (vegan)	
Turtle Cheesecake	14
pecan caramel sauce, chocolate Cremieux, white chocolate turtle (\$1 is donated to the bald head island turtle conservancy) (gf possible)	

DESSERT BEVERAGES

Chateau Guiraud, 1er Grand Cru Sauternes, 2017	12/48
375ml bordeaux, france	
Taylor Fladgate 20yr Tawny Port	20/80
portugal	
Espresso Martini	14
van gogh double espresso vodka, espresso, kahlua, bailey's	
Toasted Raspberry	12
amaretto, kahlua, chambord, heavy creamy	
Bananas Foster Martini	14
stoli vanilla vodka, 99 bananas liqueur, myers's rum, heavy cream, cinnamon	

Amaro

served neat or iced; orange twist or none

Amaro Montenegro	14
light-bodied. mild and well-balanced bitterness	
Amaro Nonino	18
medium to full-bodied. distinct herbal- bitter backbone balances sweetness	