

GILT BAR®

DESSERT

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CARROT CAKE walnut, coconut, raisin & spiced cream cheese frosting, 12.⁰⁰

CHOCOLATE LAYER CAKE chocolate frosting, 12.⁰⁰

WARM BROWNIES milk chocolate chunks & vanilla ice cream, 12.⁰⁰

SKILLET COOKIE chocolate chips & vanilla ice cream (limited availability), 12.⁰⁰

DINER STYLE PIES

LEMON MERINGUE, 12.⁰⁰

COCONUT CREAM, 12.⁰⁰

CHOCOLATE CREAM, 12.⁰⁰

ICE CREAM

CHOCOLATE, 6.⁰⁰

SALTED CARAMEL, 6.⁰⁰

VANILLA, 6.⁰⁰

*ask about our seasonal sorbet
hot fudge available upon request*

DIGESTIF

Amaro Nonino 16.⁰⁰

Averna 12.⁰⁰

Bénédictine 14.⁰⁰

Campari 10.⁰⁰

Cynar 8.⁰⁰

Chartreuse 18.⁰⁰

Chartreuse V.E.P. 30.⁰⁰

Fernet Branca 12.⁰⁰

Fernet Branca Menta 12.⁰⁰

Grand Marnier 14.⁰⁰

Luxardo Abano 8.⁰⁰

Luxardo Angioletto 8.⁰⁰

Luxardo Sambuca 10.⁰⁰

Mr. Black Coffee Liqueur 12.⁰⁰

DESSERT DRINKS

Espresso Martini 14.⁹⁵

Chocolate Martini 13.⁹⁵

Lemondrop Martini 13.⁰⁰

COFFEE & TEA

French Press 6.⁰⁰

Iced Tea 3.⁰⁰

Organic Turmeric Tonic 6.⁰⁰

Organic Chamomile 6.⁰⁰

Organic Earl Grey 6.⁰⁰

Organic English Breakfast 6.⁰⁰

Organic Japanese Green 6.⁰⁰

Organic Jasmine Green 6.⁰⁰

Organic Peppermint 6.⁰⁰

BRANDY & DESSERT WINE

Cerbois XO Armagnac 26.⁰⁰

Château du Breuil VSOP, Calvados 18.⁰⁰

Château Lariboite, Sauternes, Bordeaux, France, 2016 14.⁰⁰

Lustau Olorosso Don Nuno Sherry 9.⁰⁰

Lustau Pedro Ximénez San Emilio Sherry 10.⁰⁰

Pierre Ferrand Double Cask Cognac 24.⁰⁰

Taylor Fladgate 10 year Tawny Port 10.⁰⁰

proudly serving metropolis coffee, rishi organic teas & kilogram organic teas