

From the Bar

Espresso Martini

Fresh Shot of Organic Espresso. Ketel One and Kahlua. Shaken with a Float of Amarula Cream Liqueur.

Marula Brulee Martini

African Amarula Fruit Cream. Kettle One. Butterscotch Schnapps. Served with a Cinnamon Sugared Rim.

Atlas Creamsicle Martini

Stoli Vanilla. Cointreau. Sweet Cream. Orange Juice.

From the Kitchen

Sweet Potato Cake

Vanilla Sauce. Cinnamon Whipped Cream. 8

Chocolate Cherry Cake 8

Raspberry Sauce.

Pumpkin Cheesecake

Carmel Sauce. Cinnamon Whipped Cream. 8

Blood Orange Sorbet

Bubbly. Berries. 7

Kumquat Sorbet

Bubbly. Berries. 7

Apertif et l'Après

Port, Sherry, and Dessert Wines by the Glass (2 oz.)

Late Harvest Sauvignon Blanc, Concha y Toro, Maule Valley 2003	8
Amantillado Sherry, Dios Baco, Semi-Dry, Spain	5
Oloroso Sherry, Dios Baco, Semi-Sweet, Spain	5
Ruby, Graham's, Portugal	5
Tawny, Fonseca, Portugal	6
20 Year Tawny, Fonseca, Portugal	12
Late Bottle Vintage, Taylor Fladgate, Portugal 1999	7

Premium Scotch

Lagavulin – 16 Year. Single Islay Malt. Robust and Smoky.	18
Dalwhinnie – 15 Year. Smoky Single Malt from Scotland.	12
Deanston – 12 Year. Mellow Single Highland Malt Scotch.	10
Glenlivet – 12 Year. Single Speyside Malt Scotch.	10
Macallan – 10 Year Fine Oak. Highland Single Malt.	10
Singleton – 12 Year. Acclaimed Single Malt.	10
Oban – 14 Year. West Highland Single Malt.	14
Talisker – 10 Year. Only Single Malt from the Isle of Skye.	12
Laphroaig – 10 Year. From the Island of Islay.	12

Cognac

Pierre Ferrand 'Reserve' XO	14
Remy Martin VSOP	12
Courvoisier VSOP	10
Hennessy VS	9
Torres. Fine Spanish Brandy	8

From the Barista:

Fresh Ground Espresso 2.75	Double 4.50	Cappuccino 3.50
Organic Fair Trade Brazilian Coffee 2.75		
Mackinac Island Decaf 2.75		
Harney & Sons Tea 2.75/pouch (100% Certified Organic)		