

FINE SPIRITS

CORDIALS

*Pallini Limoncello
Pallini Raspicello
Solerno Blood Orange
Patron XO Café
Domaine De Canton Ginger
St Germain
Tuaca
DiSarrano
Grand Marnier
Frangelico
Kaluha
Cointreau
Licor 43
Romana Sambuca*

SCOTCH BLENDS

*Dewar's White Label
Johnny Walker Red
Johnny Walker Black*

SINGLE MALT

*Macallan 12yr
Glenfiddich 12yr*

COGNAC

*Hennessey VSOP
Courvoisier*

BOURBON/WHISKEY

*Jack Daniel's Black Label
Jameson
Crown Royal
Tin Cup Bourbon Whiskey
Maker's Mark
Jim Beam*

APERITIF / DIGESTIF

*Fernet Branca (Amaro)
Amaro Nonino
Campari*

ESPRESSO BAR

ESPRESSO 3

Served with a lemon twist.

ICED ESPRESSO 4

Double shot espresso, shaken, dollop of cream and topped with cinnamon.

CAPPUCCINO 4

Espresso, steamed milk, & milk froth. Caffé Macchiato 4 Espresso with a dollop of milk.

CAFFÉ LATTE 4

Espresso with steamed milk.

CAFFÉ MOCHA 4

Espresso, premium chocolate, steamed milk, & dollop of whip cream.

CAFFÉ AMERICANO 4

Espresso and hot water.

ALCOHOLIC ESPRESSO BEVERAGES

ESPRESSO MARTINI

Our signature recipe! Patron XO Cafe, Godiva Chocolate liqueur, Stoli Vanil Vodka, fresh espresso & Chocolate drizzle

ICED VANILLA BEAN

Rum Chata, Stoli Vanil, Cream & fresh espresso. Served over ice, with whipped cream & dash cinnamon.

BISCOTTI COCOA

Faretti Biscotti Liqueur, Godiva Chocolate Liqueur & Espresso & Cream. Topped with whipped cream & chocolate drizzle.

CAFE ITALIANO

Patron XO Cafe, Disaranno Amaretto, Bailey's Irish Cream & Fresh Espresso. Topped with whipped Cream.

MOCHA DREAM

Patron XO Cafe, Godiva Chocolate, Splash Cream & Fresh Espresso. Topped with Whipped Cream & Chocolate Drizzle.

