



Milk & Honey

A promised sweet finish

SKOTIDAKIS YOGHURT | 18 GF NF
mesquite honey crunch | candied pepitas | prickly pear gel

64% DARK CHOCOLATE MOLTEN CAKE | 18 NF
chocolate ganache | mango-passion sorbet

LEMON CUBE | 18 GF NF
vanilla cheesecake mousse | meyer lemon curd
brown butter oat crumble | zested lime sorbet

SORBET TRIO | 16 GF NF VEGAN
zested lime | mango-passion | prickly pear

Beverages

ASSORTED TEA BOX SELECTION | 6

ILLY COFFEE

Espresso 6
Café Latte 8
Cappuccino 8
French Press 11

GF = gluten-free options

NF = nut-free options

Chef de Cuisine – Christian Dyson
Chef de Partie – Matt Plimpton
Pastry Chef – Amanda Taylor-Nava

Signature Coffees

HONEY LAVENDER LATTE | 10
Local Honey | Lavender

SONORAN BROWN SUGAR LATTE | 10
Piloncillo | Cinnamon | Oat Milk

DESERT HEAT | 10
Dark Chocolate | Cayenne | Cinnamon

Night Caps

CARAJILLO | 19
Licor 43 | Espresso | Cream

SPIKED HORCHATA | 19
Vanilla Vodka | Chocolate Liquor | Oat Milk | Cinnamon

HOUSEMADE LIMONCELLO | 15
Seasonal Offering

Grapes

Inniskillin Riesling Icewine	18
Warre's Otima 10 Year Port	14
Graham's 20 Year Port	20
Domaine de l'Alliance	20
Puklus Pincszet	22

Cordials

Frangelico	13
Kahlúa	13
Cointreau	13
Baileys Irish Cream	13
Sambuca Romana	14
Brandy & Benedictine	14
Hennessy VS Cognac	14
Amaretto Disaronno	15
Drambuie	15
Courvoisier VS Cognac	16
Grand Marnier Cordon Rouge	16