

# AFTER DINNER COCKTAILS

## **Brandy Alexander**

Hennessy VSOP, Crème de Cacao,  
Cream, Nutmeg

## **Carajillo Martini**

Licor 43, Espresso,  
Orange Twist

## **Espresso Martini**

Tito's Vodka, Mr. Black Coffee Liqueur,  
Espresso

## **Rusty Nail**

Johnnie Walker Red, Drambuie,  
Flamed Orange Peel

16

## CORDIALS

Limoncello	8
Bailey's Irish Cream	8
Cointreau	8
Drambuie	8
Frangelico	8
Sambuca	8
Amaretto Di Saronno	10
Amaro Averna	10
Grand Marnier	10
Grand Marnier 100th Anniversary	34
Grand Marnier 1880	50

## COGNACS

Courvoisier VS	12
Hennessy VS	12
Courvoisier VSOP	20
Hennessy VSOP	20
Remy Martin VSOP	20
Kelt XO	25
Remy Martin XO	30
Hennessy XO	30
Hennessy Paradis	80
Remy Martin Louis XIII	250
Hennessy Richard	350

## SCOTCH & SINGLE MALT WHISKEY

Johnnie Walker Black Label	12
Chivas Regal 18 Year	14
Royal Salute 21 Year	22
Glenlivet 12 Year	16
Glenfiddich 12 Year	18
Glenmorangie 12 Year	18
Macallan 12 Year	18
Glenmorangie 18 Year	25
Macallan 18 Year	30

## ORGANIC COFFEE FRENCH PRESSED

### **Aztec Roast**

Medium Acidity, Full Body with Flavors  
of Dark Cocoa, Plum and Tobacco,  
Sweet and Toasty Finish

### **Inca Decaf Blend**

Well Balanced, Medium Bodied with  
Notes of Cherries and Cinnamon,  
Candy-like Sweetness Finish

8

## ORGANIC HOT TEA

### **Bombay Chai**

Traditional Blend of Warming Spices  
for a Timeless Ritual

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### **Chamomile Citron**

Soothing Caffeine-free Chamomile

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### **Estate Darjeeling**

Single Origin Black Tea

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### **Moroccan Mint**

Hand-rolled Gunpowder  
Green Tea with Mint

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### **Sencha**

Early Spring Green Tea

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### **White Ginger Pear**

White Tea Leaves  
Pear and Spicy Ginger

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