



DESSERT




Chocolate Cream Pie 
Valrhona dark chocolate, chantilly
cream, chocolate shavings &
Oreo crust, 19.⁹⁹






Lemon Meringue Pie 
lemon curd, toasted meringue &
graham cracker crust, 18.⁹⁹



Veniero's Coconut Cake 
white cake, coconut cream cheese frosting,
shaved coconut, 19.⁹⁹



Sundae Royale   
vanilla, chocolate, strawberry ice cream,
hot fudge & assorted candies, 23.⁹⁹

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ICE CREAM & SORBET

vanilla, chocolate, strawberry, 8.⁹⁹
raspberry sorbet, 8.⁹⁹
complimentary hot fudge is available upon request

TEA & COFFEE

peppermint, jasmine green, earl grey, english breakfast, 7.⁰⁰
french press for two, 12.⁰⁰
Proudly serving Project X Coffee roasted by Metropolis & Rishi Teas

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 Can be made with gluten free ingredients  Contains Nuts  Vegetarian

DESSERT DRINKS

Chocolate Martini	21 ^{.50}
Espresso Martini	24 ^{.95}
Lemon Drop Martini	21 ^{.50}
Vodka Stinger	21 ^{.50}
Clos Haut Peyraguey, Sauternes, 2015	22 ^{.00}
Château Climens, Climens 1er Cru Barsac 1977	299 ^{.00} (375ml)
Taylor Fladgate Tawny Port 10 yr	14 ^{.00}
Taylor Fladgate Tawny Port 20 yr	26 ^{.00}
1903 D'Oliveira. Boal, Madeira	100 ^{.00} (2oz)
1964 Boal Madeira, Justino Henriques Filhos	48 ^{.00} (2oz)

BRANDIES

chateau de briat armagnac	rocks/	neat	25 • 37
chateau brueil calvados 12 yr			18 • 27
nonino grappa moscato			16 • 24
gaja grappa sperss			20 • 30
pierre ferrand double cask cognac		double	24 • 36

DIGESTIFS

amaro nonino	16 • 24
averna	16 • 24
cio chiaro	12 • 18
cynar	12 • 18
fernet	12 • 18
grand marnier	18 • 27
grand marnier louis-alexandre	36 • 54
green chartreuse	20 • 30
green chartreuse v.e.p.	42 • 63
lazzaroni sambuca	12 • 18
luxardo abano	12 • 18
yellow chartreuse	20 • 30
yellow chartreuse v.e.p.	42 • 63
st. agrestis amaro	16 • 24
vecchio amaro del capo	12 • 18