

MARTINIS

\$13

SIGNATURES

THE SIGNATURE MARTINI

our house favorite for almost two decades

THE VERY DARK

seductive blend of housemade chocolate and coffee liqueurs

MILK CHOCOLATE

satisfy your sweet tooth

ESPRESSO

chocolate vodka • espresso • coffee liqueur

TIRAMISU

vanilla ice cream • coffee liqueur • hazelnut

SALTED CARAMEL

salted caramel ice cream • hazelnut • coffee liqueur

MEXICAN

chocolate vodka • tequila • coffee liqueur

THE SEXUAL

milk chocolate • pepper vodka • coffee liqueur

SEASONALS

SUGAR COOKIE

vodka
sugar cookie ice cream

CHERRY DREAM

gin • cherry vanilla shrub
whipped cream

DUBAI CHOCOLATE

chocolate vodka
dark chocolate liquor
pistachio ice cream • kataifi

HORCHATA

cinnamon ice cream
coconut sorbet
dark rum • creme de cocoa

DARK RASPBERRY

dark chocolate & espresso
liqueurs • framboise

MACAROON

coconut sorbet • frangelico
creme de cocoa

SALTED CARAMEL OLD FASHIONED

small batch bourbon
chocolate bitters
caramel sauce

MEXICAN COFFEE

tequila • dark chocolate
orange bitters

CHOCOLATE COVERED CHERRY

chocolate vodka
dark chocolate liquor
cherry sorbet

DESSERTS

\$13

SIGNATURES

BAILEYS' BROWNIE

caramel sauce • irish cream ice cream
almond toffee • caramel ganache cookie

CHOCOLATE INEBRIATION

chocolate stout cake • bourbon ganache
passionfruit • caramelized milk crumbs

HAZELNUT TORTE

flourless cake • hazelnut dacquoise • nutella buttercream
pomegranate sauce • tuille cookie • candied hazelnuts

THE BLONDIE

pecans • white chocolate • cinnamon ice cream
caramel sauce • speculoos

SEASONALS

SPICED CHOCOLATE CREME BRÛLÉE

caramelized banana • chocolate crunch • cream

CHOCOLATE CHEESECAKE

marshmallow fluff • chocolate crunch

PINEAPPLE UPSIDE DOWN

brown butter financier • caramelized pineapple
cherry compote • amaretto custard sauce

CHOCOLATE ORANGE CAKE

chocolate cake • orange chocolate ganache
orange curd • tuille

MAPLE BREAD PUDDING

bourbon maple • mixed berry compote • whipped cream

WHITE RUSSIAN TIRAMISU

ladyfingers • kahlua • mascarpone cream

CANNOLI CHIPS & DIP

cannoli chips • ricotta and mascarpone
candied orange peel • chocolate curls

LOVERS' PLATE

Petite Bites & Aphrodisiacs

brownie • blondie • macarons • chocolate inebriation truffles
bourbon caramel corn • chocolate chip cookies
banana brûlée • rich drinking chocolate
and a sweet surprise!

\$25

SPLITS & SUNDAES \$15

BROWNIE ROYALE

baileys' brownie • chocolate, strawberry & vanilla ice cream
brûlée banana • fruit puree • whipped cream • toasted nuts

CLASSIC BANANA SPLIT

chocolate, vanilla, & strawberry ice cream • brûlée banana
whipped cream • crushed peanuts

ICE CREAM FLAVORS

oban chocolate
vanilla
salted caramel
espresso
irish cream
cinnamon
strawberry

strawberry sorbet
vegan chocolate
vegan coconut

COFFEE

HOT COFFEE \$3.50

goshen coffee

ESPRESSO \$4

doppio • macchiato • cortado

ESPRESSO DRINKS \$5

cafe latte • cafe mocha • cappuccino

HOUSE HOT CHOCOLATE \$6

TAKE HOME

MACARONS, 5

\$13.00

BAILEYS' CHOCOLATE BAR COOKIES, 6

\$8.00

TRUFFLES, 4

\$6.00

CARAMEL POPCORN

\$10.00

NOSH

CHEESE \$20

chef's selection of three cheeses
local honey • fig jam • fresh fruit • toasted baguette

CHEESE & CHARCUTERIE \$25

selection of 2 meats & cheeses • grain mustard
local honey • fig jam • fresh fruit • toasted baguette

GOAT CHEESE & JAM \$12

tomato jam • chèvre • basil • baguette

EDAMAME \$8

salt & pepper

FRITES \$6

garlic • parmesan • lemon aioli

CRAB CAKES \$12

roasted red pepper chutney

SPANAKOPITA \$12

phyllo dough • spinach • feta • herbs

SWEET POTATO PAVÉ \$12

gochujang-maple glaze • sesame seeds • chives

FLATBREADS

DUCK & APPLE \$15

duck sausage • caramelized onions
honey-roasted apples • goat cheese

CAPRESE \$13

burrata • roasted tomato
pesto • lemon zest • balsamic

PROSCIUTTO \$15

brie • fig jam • arugula

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Our menu items are prepared using equipment that touch soy, eggs, and nuts. If you have a food allergy, please inform a manager so that we can serve you safely.

WINE BEER

RED WINE

Flight \$17 • Glass \$12

MOULIN DE GASSAC PINOT NOIR

languedoc, france

CHATEAU DE JARNIOUX

beaujolais • france

COCCHI

brachetto • italy

BEER

4 HANDS CITY WIDE

American Pale Ale, \$7

4 HANDS CITY WIDE

Light Lager, \$7

4 HANDS

Incarnation IPA, \$7

BRICK RIVER HONEYCRISP

Hard Cider, \$7

ORIGINAL SIN

Pear Cider, \$7

LINDEMANS FRAMBOISE

Raspberry Lambic, \$10

SPIRITS

BOURBON & RYE

JACK DANIELS
\$8

SWITCHGRASS RYE
\$8

MAKERS MARK
\$9

WOODFORD RESERVE
\$11

SWITCHGRASS
\$8

SCOTCH & IRISH

COMPASS BOX ARTIST
BLEND
\$10

TULLAMORE DEW
\$8

GLENLIVET 12 YEAR
\$12

COGNAC

COURVOISIER VS
\$10

HENNESSY VS
\$13

TEQUILA

MILAGRO SILVER
\$9

MILAGRO RESPOSADO
\$9

VODKA

TLC
\$8

GREY GOOSE
\$9

TITOS
\$9

GIN

HENDRICKS
\$9

BOMBAY SAPPHIRE
\$9

RUM

EL DORADO 12yr
\$9

SAILOR JERRY SPICED
\$8

DIAMOND WHITE
\$8