



AMERICAN

BAR & GRILL

DESSERTS AND CHEESE

APPLE PIE À LA MODE

vanilla ice cream



820

CLASSIC PECAN PIE

whipped cream and caramel sauce



740

ICE CREAM MUD PIE

chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts



670

CHEESECAKE

baked sour cream cheesecake, graham cookie crust, forest berry sauce



860

BOURBON CARROT CAKE

carrot cake sponge, walnuts, bourbon cream cheese frosting



740

SOUTHERN CHOCOLATE CHESS PIE

with whipped cream



740

SHERBET

yuzu | lemon | orange

270

MANGO SORBET

270

ICE CREAM

vanilla | chocolate
green tea | strawberry

270

ARTISANAL CHEESE OR CHARCUTERIE

chef's selection with dried fruits and crackers

1,230 | 2,150 for both

DIGESTIVES

PORT

nv sandeman ruby

770

2000 graham's vintage port

2,550

GRAPPA

sarpa di poli

1,430

sarpa barrique di poli

1,640

CALVADOS

calvados boulard

1,280

SOUTH OF THE BORDER

eljimador reposado 100% blue agave tequila, cointreau, citrus, house-infused cinnamon cordial

1,130

YUZU-GINGER SNIFTER (HOT)

yuzu marmalade, vodka, fresh-squeezed lemon, sugar cordial

1,130

HOT DRINKS

SEGAFREDO ZANETTI

coffee, espresso, decaf (*free refills*) 460

cappuccino, café latte, café mocha 490

ART OF TEA

(*jas-certified organic with biodegradable packaging*)

earl grey, english breakfast, masala chai, jasmine reserve, mint green, apricot escape*, french lemon ginger*, egyptian chamomile*, italian blood orange*

(*caffeine free)

310

YUZU-GINGER

620

CHAI LATTE

510

HOT CHOCOLATE

510



All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items.

Please discuss any food allergies or dietary requirements with your server.

nuts & tree nuts dairy egg gluten-free vegetarian fish & shellfish soy signature dish