

the Barrymore

Desserts

Citrus Cheesecake \$10

orange scented cream cake, light cheesecake mousse, citrus coulis, graham crumble

Triple Chocolate Bar \$10

almond dacquoise, candied almonds, milk chocolate mousse, raspberry pate de fruit, dark chocolate ganache, whipped white chocolate ganache

Vanilla Bean Crème Brûlée \$10

apple compote, gluten-free cinnamon sugar shortbread

Sticky Toffee Pudding Trifle \$10

spice cake, toffee sauce, golden milk espuma, cocoa nib wafers

Ice Cream / Sorbet - 2 Scoops \$6

vanilla bean ice cream, pecan pie ice cream, almond toffee ganache ice cream, chocolate mezcal ice cream, lemon poppy seed sherbet, pear Riesling sorbet

Caffè

Cappuccino \$5

Latte \$5

Macchiato \$4

Affogato \$8

Americano \$4

Espresso \$4/\$6 dbl

Coffee \$4

After Dinner

Chocoholic \$15

Stoli Vanil, Meletti Cioccolato, dark cocoa liqueur

Espresso Martini \$15

Stoli Vanil, Kahlua, espresso

Cognac/Brandy/Armagnac

Chateau De Laubade X.O \$20

D.O.M. B&B \$13

Frapin Château
Fontpinot XO \$30

Gran Duque D'Alba \$12

Hennessey VS \$12

Hennessey XO \$45

Paradis \$50

Père Magloire Calvados
VSOP \$14

"Privilèdge" VSOP \$17

Richard \$250

Amaro & Digestivo

Averna \$12

Cardamaro \$12

Elena da Costigicle
Grappa di Moscato \$13

Fernet-Branca \$14

Licor 43 \$11

Fernet Vittone \$14

Meletti \$12

Cynar \$15