



**TAVERN**  
at GRAYBARNS

**DESSERT**

Rhubarb Crisp \$10  
*cinnamon | ice cream*

Chocolate Mousse \$10  
*cocoa nib | crème fraîche*

Crème Brûlée \$10  
*vanilla bean | farm egg*

**AFTER DINNER DRINKS**

Cake by the Ocean \$16  
*Diplomático Blanco Añejo Rum, Brennivín Aquavit,  
Dolin Blanc Vermouth, House-Made Pistachio Syrup,  
Fresh Lemon Juice, Rose Water*

**-Amaro Sippers-**

Volare \$12  
*varnelli amaro dell' erborista | campari | fresh citrus*

Full Monte \$12  
*amaro montenegro | espolon blanco tequila | grapefruit bitters*

Maserati \$12  
*amaro ramazzotti | banhez mezcal*

**COFFEE, TEA**

Coffee \$4

French Press Coffee for Two \$9

Espresso \$4.50

Macchiato \$6

Cappuccino \$6

Cafe Latte \$6

French Press Teas \$7

*mint, chamomile, green, earl grey, english breakfast*

# DIGESTIFS

## AMARO

Averna \$11

Cynar \$11

Contratto Fernet Liqueur \$12

Fernet Branca \$11

Montenegro \$12

Nonino Quintessentia \$12

Ramazzotti \$11

Varnelli dell'Erborista \$12

## CALVADOS

Famille Dupont Pays d'Auge Vieille Reserve \$14

Domaine Dupont Fine Reserve \$12

## COGNAC & ARMAGNAC

Castarède Bas Armagnac VSOP \$14

Castarède Reserve 20 Year Armagnac \$18

Delamain XO Cognac \$38

Martell VS Single Distillery Cognac \$14

## CORDIAL

Bailey's \$11

Kahlua \$11

Grand Marnier \$11

Luxardo Amaretto \$11

Varnelli L'Anice Secco Speciale \$11

## DESSERT WINE

Château Suduiraut Sauternes 2008 \$16

## GRAPPA

Clear Creek Pinot Noir \$11

Nonino Grappa di Monovitigno II \$50

## MADEIRA

The Rare Wine Co. Boston Bual Sp. Reserve \$12

## PORT

Cockburn 2009 Vintage \$18

Taylor Fladgate 10 Yr Tawny \$14