



TAVERN
at GRAYBARNS

DESSERT

Rhubarb Crisp \$12
vanilla ice cream

Chocolate Mousse \$12
sea salt | caramel | cocoa nibs

Crème Brûlée \$10
vanilla bean | farm egg

Flourless Chocolate Tart \$12
vanilla ice cream

Lemon Curd \$12
shortbread | berries | meringue

AFTER DINNER DRINKS

Breakfast Club \$12
eagle rare bourbon | farm fresh milk | tahitian vanilla

Strange Brew \$12
espresso | gosling's black seal rum | banana | almond milk

House-Made Limoncello \$12

AMARO SIPPERS

Volare \$12
averna | clyde mays' bourbon | lemon

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

Maserati \$12
amaro ramazzotti | banhez mezcal

DIGESTIFS

FEATURED TEQUILA

Clase Azul Reposado Tequila \$24

Clase Azul Añejo Tequila \$99

Espolon Black Añejo Tequila \$26

FEATURED BOURBON & RYE

Michter's 10 Yr Rye \$28

Blanton's Single Barrel Bourbon \$14

FEATURED SCOTCH

Dalmore 15 Yr Scotch \$28

Oban 14 Yr Scotch \$20

AMARO

Averna \$11

Contratto Fernet Liqueur \$12

Montenegro \$12

Nonino Quintessentia \$12

Ramazzotti \$11

Varnelli dell'Erborista \$12

CALVADOS & COGNAC

La Pommier Calvados \$13

Paul Beau Hors d'Age \$30

Pierre Ferrand 1er Cru \$15

Martell VS Single Distillery Cognac \$14

DESSERT WINE

Château Suduiraut Sauternes 2011 \$16

Cordero di Montezemolo Barolo Chinato \$16

GRAPPA

Nonino Grappa di Monovitigno II \$50

PORT

Quinta do Noval Late Bottled Vintage Port 2012 \$12