



**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  
*berries | vanilla bean mascarpone*

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

**COFFEE & TEA**

Coffee \$4

Espresso \$4.50

Macchiato \$6

Cappuccino \$6

Cafe Latte \$6

Iced Tea \$4

French Press Teas \$5

*mint | chamomile | earl grey*

# 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 \$15

## FEATURED SCOTCH

Dalmore 15 Yr Scotch \$28

Oban 14 Yr Scotch \$20

## AMARO

Averna \$11

Contratto Fernet Liqueur \$12

Nonino Quintessentia \$12

Varnelli dell'Erborista \$12

## CALVADOS & COGNAC

La Pommere Calvados \$13

Paul Beau Hors d'Age \$30

Pierre Ferrand 1er Cru \$15

Martell VS Single Distillery Cognac \$14

## DESSERT WINE

Cordero di Montezemolo Barolo Chinato \$16

## GRAPPA

Nonino Grappa di Monovitigno II \$50

## PORT

Quinta do Noval Late Bottled Vintage Port 2012 \$12

Taylor Fladgate 20 Yr Tawny Port \$16