

PECAN SQUARE CAFÉ

Seasonal Crostata *ice cream* -14

Chocolate Mousse *chantilly, sea salt, olive oil, candied pecan crumble* -12

Ice Cream or Sorbet -6

Cheese Plate *Petit Basque, plum preserves, taralli crackers* -10

AFTER DINNER COCKTAILS

Espresso Martini *Park 'Carte Blanche' VS Cognac, Grand Brulot, nocino, Proud Mary espresso* -17

Creole Contentment *Duffau Armagnac, Madeira, maraschino, orange & mole bitters* -16

Carajillo *Rey Campero espadin, Licor 43, Proud Mary espresso* -17

ARMAGNAC, COGNAC & CALVADOS

Marie Duffau Napoléon, *Armagnac* -15

L'Encantada XO 4.0, *Armagnac* -35

Darroze 12 Year Grand Assemblage, *Armagnac* -30

Tesseron Lot 76, *Cognac* -36

Dupont Fine Reserve, *Calvados* -15

Lemorton Selection Domfrontais, *Calvados* -18



FORTIFIED WINES & SHERRY

Vilmart & Cie Ratafia ~25

Huet 'Clos Du Bourg' Moelleux 1er Trie 2018 ~18

Henriques & Henriques Rainwater Madeira ~12

PROUD MARY COFFEE

Angel Wings' House Drip ~4

Single Origin French Press ~9

Espresso / Americano ~5

Cappucino / Latte ~6

Cold Brew ~5

*Mill-King whole milk or Minor
Figures oat milk available*

STEEPING ROOM TEA

Iced Green Texas Yaupon ~4

Loose Leaf Teapot ~6

*assam black breakfast, mandarin green, milk oolong,
chamomile & citrus, turmeric & ginger*

