



**GOOD
nights**



AT GOOD DAYS



desserts

Tahini Chocolate Cake

\$10

Lemon custard pie a la mode \$13

basil gelato

Mascarpone Flan

\$12

Il Laboratorio del Gelato \$8

Tart Cherry

Rotating selection of gelatos & sorbet



Bustelo Espresso

\$5

Tea from SerendipiTea \$6

Earl Grey

Lavender Chamomile

Hojicha

*choice of whole milk or oat

amaro tasting flights

THREE 1 OZ POURS | \$22

ITALIAN CAFE CLASSICS

Amaro Montenegro

Amaro Nonino

Meletti

ALPINE

Braulio

Alpe Amer du Val d'aoste

Novéis

MADE IN THE USA

Balatamaro Szechuan

Brucato Chaparral

Forthave Marseille

EARTHY & VEGETAL

Cynar

Sfumato

Brucato Woodlands

FUN & UNIQUE

Maleza Bitters Pepita

Song Cai May Vietnamese Amaro

KafÉ AnMÉ Haitian Amaro

50/50 shots

\$12

FERNANA

Fernet | Banane de Bresil

MEZCALETTI

Mezcal | Meletti

FERRARI

Fernet | Campari

MASERATI

Mezcal | Ramazotti

SAN PEDRO

Cynar | St Germain

bitters & fernet

Fernet Branca \$13

Fernet Branca Menta \$14

Aperol \$13

St. Agrestis Inferno \$14

Campari \$13

Forthave Red \$15



dessert wine

Dernier Bastion Maury Hors D'Age 2018 \$17

Broadbent Rainwater Madeira \$14

Cocchi Barolo Chinato \$14



dessert cocktails

LAVENDER SCARE \$18

*Lavender vodka, cafe amaro, cold brew,
forthave coffee, coconut cream*

AMARETTO SOUR \$17

Amaretto, campari, lemon, egg white

5 CARROTS \$18

*Bolivian Brandy, anejo rum, creme de cacao,
sunchoke, amarula, carrot*

amaro & liqueur

Alpe Amer du Val d'Aoste \$13

Alpine • Earthy • Floral

Amara Blood Orange \$12

Bright • Citrus • Sweet bitter

Amaro Dell Etna \$13

Spicy • Earthy • Volcanic

Amaro Lucano \$12

Cola • Grapefruit • Gentian

Amaro Sibilla \$17

Resinous • Bitter • Herbal

Angostura \$13

Spiced • Molasses • Bold

Averna \$12

Cola • Caramel • Smooth

Baltamaro Green Szechuan \$13

Subtle • Citrusy • Herbal

Baltamaro Chamomile \$13

Bitter • Grapefruit • Chamomile

Braulio \$14

Alpine • Minty • Piney

Brucato Woodlands

Earthy • Herbal • Forest

Brucato Chaparral

Herbal • Citrus • Balanced

Cardamaro

Herbal • Sweet • Earthy

Ciao Ciaro \$12

Bright • Citrus • Gentle

Cynar \$12

Earthy • Vegetal • Bitter

Cynar 70 \$14

Dark • Bitter • Strong

Forthave "Mithradates" \$15

Spiced • Herbal • Complex

Forthave "Marseille" \$16

Warm • Herbal • Complex

Green Chartreuse \$18

Herbal • Intense • Lush

Kafe Anme \$15

Coffee • Bitter • Rich

Meletti \$10

Caramel • Floral • Soft

Montenegro \$13

Orange • Vanilla • Gentle

Nepeta \$15

Minty • Aromatic • Bitter

Nonino \$16

Elegant • Herbal • Balanced

Nonino L'aperitivo \$13

Bright • Floral • Citrus

Ramazotti \$12

Orange • Herbal • Sweet

Sfumato \$10

Smoky • Bitter • Woodsy

S.Maria al Monte \$

Minty • Herbal • Intense

Sirene Artigianale \$16

Floral • Bitter • Botanical

Song Cai May Vietnamese \$14

Smokey • Deep • Birch

Strega \$15

Saffron • Herbal • Sweet

Vecchio Amaro del Campo \$

Citrus • Bitter • Herbal

Vecchio Amaro del Campo, Calabrian

Zesty • Spicy • Bitter

Yellow Chartreuse \$18

Honeyed • Herbal • Soft

spirits

AGAVE

Cimarron Blanco Tequila

Don Fulano Blanco Tequila

Cimarron Reposado Tequila

Mi Campo Reposado Tequila

Siete Leguas Añejo Tequila

Siete Leguas Reposado Tequila

Del Maguey Mezcal

Siete Misterios Joven Mezcal

Lopez Real Joven Mezcal

Madre Mezcal

Pasion Ancestral Espadin con Cafe Mezcal

Por Siempre Sotol

VODKA

Sobieski

Haku

Prairie

GIN

Hayman's

Monkey 47

Fundy

Citadelle

RUM

Diplomatico

Smith & Cross

Rum Fire

El Dorado

Furia Aguardiente Poblana

RYE, WHISKY & SCOTCH

Hudson Do the Rye Thing \$17

Rittenhouse Rye \$15

Sazerac Rye \$15

Jameson Black Barrel Whisky \$16

Iwai Mars Japanese Whisky \$17

Laphroaig Scotch \$20

Glenfiddich 12yr Scotch \$22

BOURBON

Basil Hayden \$18

Barrel Vantage \$20

Redwood Empire \$15

COGNAC

Chateau Montifaud Petite Champagne VSOP \$20

Martell Blue Swift \$18

ARMAGNAC

Bas Delord 25 yr \$26

BRANDY

Manoir de Grandouet Calvados '2 year Fine' \$20

Singhani 63 Bolivian Brandy \$16

Neversink Apple Aperitif Brandy \$15