



AFTER MEAL DRINKS

TAYLOR FLADGATE 20 YEAR	\$11
Light sweetness aromas of caramel and egg custard toffee	
REMY MARTIN VSOP	\$11
Aromas of spicy tones and a somewhat floral tinge	
COURVOISIER VSOP	\$12
Fruity character with balance of oak and floral flavors	
DARROZE BAS – ARMAGNAC 20 YEAR	\$25
Flavors of leather, caramel, fruit and beer	
DARROZE BAS – ARMAGNAC 40 YEAR	\$45
Flavors of leather, caramel, fruit and beer	
LUSTAU BRANDY SOLERA GRAN RESERVA	\$10
Flavors of dates, chocolate figs with caramel and candy apple	
LUSTAU SOLERA SHERRY	\$9
Ripe, honeyed style with brown sugar and cinnamon	
DISARONNO AMARETTO	\$9
Burnt sugar and seventeen selected herbs and fruits	
FRANGELICO	\$9
Hazelnut and herb-flavored liqueur with caramel	
SAMBUCA	\$9
Anise-flavored sweet liqueur	
LE CEDRE SWEET MALBEC	\$14
Sweet black cherry flavors and soft tannins	
CHAMBORD RASPBERRY LIQUOR	\$9
Sweet black raspberry liqueur cinnamon and vanilla	
CRÈME DE MENTE	\$8
Sweet, mint flavored liqueur	



DESSERTS

BAKLAVA v	\$8
Ground pistachio filled filo pastry	
KUNEFE v	\$12
Shredded wheat pastry filled with sweet cheese	
KAYISI TATLISI gf v	\$9
Baked apricots stuffed with walnuts served with mascarpone	
SUTLAC gf nf v	\$8
Traditional baked rice pudding cooked with cinnamon sticks	
SEMOLINA DESSERT v	\$11
Semolina and pistachio in casserole with vanilla ice cream	
NEVZINE v	\$9
Traditional dessert with tahini and walnuts	
KADAYIF v	\$10
Shredded wheat pastry with ground walnuts	
PISTACHIO CAKE v	\$8
Layers of sponge cake, pistachio and ricotta creams	
CHOCOLATE MOUSSE CAKE nf v	\$8
Rich, chocolatey mousse cake	
CHEESECAKE nf v	\$8
Classic New York-style vanilla cheesecake	
<i>Add vanilla ice cream to any desert</i>	\$4

HOT DRINKS

TURKISH TEA	\$2	TURKISH COFFEE	\$4
ESPRESSO	\$4	CAPPUCCINO	\$4
COFFEE-REGULAR/DECAF	\$3	HERBAL TEA	\$3

