



## DESSERTS 12

**Malabi** Chocolate Malabi with Macerated Strawberries & Sumac, Chocolate Halva Crumble

**Knafeh** Warm, Traditional Arabic Mozzarella & Ricotta Kataifi Pastry, Rosewater & Pomegranate Syrups, Pistachio

**Cheesecake** Israeli Cheesecake, Sour Cream Icing, Kataifi Topping, Pistachio, Rose Petals

**Muakacha** Custard & Filo Pastry with Lemon Syrup, Hazelnuts & Raspberries

\*\$5/Person fee for outside deserts brought into the restaurant. We do make special event cakes with notice.

## COFFEE & TEA

**Moka Pot Coffee Service** (Serves 1-2) Pot percolated, cardamom syrup, cookies 10

**Metropolis Drip Coffee/Decaf** 5

**Metropolis Nitro Cold Brew** 5

**Rishi Tea** Loose Leaf 5

## DIGESTIFS

**Balcones Texas #1** Single Malt Whiskey 17

**M&H Apex** Small Batch Pomegranate Wine Cask Finish Whiskey 30

**M&H Classic** Red Wine Cask Finish Whiskey 20

**Whistle Pig** Small Batch Rye, Aged 10 Years 18

**Macallan** Single Malt Scotch, Sherry Oak, Aged 12 Years 20

**Amaro Branca Menta** 10

**Amaro Fernet Branca** 10

**Amaro Heirloom Pineapple** 11

**Amaro Nonino** 11

**Amaro Sfumato Rabarbaro** 8

**Cihuatán Gran Reserva Rum** 11

**Chateau Musar Arak** 12

**Zachlawi Fig Arak** 8

**Zachlawi Black Arak** 10

**Chartreuse**, Green or Yellow 14

**Chambord** 10

**Disaronno** 9

**Jeppson's Malort** 8

**Songbird Coffee Liqueur** 9

**Monnet Cognac VS** 11

**Remy Martin Cognac VSOP** 14

**Laird's Applejack** 10

**Proprietor & Chef** Mindy Friedler

**Chef De Cuisine** Marc Lopez

**Pastry Chef & Baker** Ian Willa

**Bar & Mixology** Kim Consolazio

