



## DESSERT 10

**Pavlova** Meringue, Hazelnut Praline, Passion Fruit Purée, Mint-Cardamom Crème Anglaise

**Cheesecake** Oman-Style Fire Roast Cheesecake with Orange Blossom, Honey, Pistachio

**Muakacha** Filo Pastry with Olive Oil & Vanilla Custard, Bergamot Syrup

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

## COFFEE & TEA

**French Press Service** (Serves 1-2) Pot percolated, cardamom syrup 10

**Metropolis Drip Coffee/Decaf** 5

**Metropolis Nitro Cold Brew** 5

**Rishi Tea** Loose Leaf 5

## DIGESTIFS See Drinks for more

**Arak:** Zachlawi Fig 10, Zachlawi Black 10, Chateau Musar 11

**Amaro:** Sfumato Rabarbaro 9, Branca Menta 10, Fernet Branca 10, Heirloom Pineapple, Nonino 11

**Cognac:** Monnet VS 11, Remy Martin VSOP 14

**Single Malt:** Macallan Sherry Oak Scotch 12 Year 20, Balcones Texas #1 17

**Whiskey:** M&H Apex Pomegranate Wine Cask 30, M&H Classic Red Wine Cask Finish Whiskey 20

**Rye:** Whistle Pig Small Batch 18

**Rum:** Cihuatán Gran Reserva 11

**Chartreuse:** Green or Yellow 14

**Songbird Coffee Liqueur** 9 **Chambord** 10 **Disaronno** 9

**Proprietor** Mindy Friedler

**Chef & Pastry** Ben Blum



1/6 Update