



DESSERT ¹²

Pavlova Meringue, Pistachio Praline, Pomegranate Molasses, Mint-Cardamom Crème Anglaise

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

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

Baklava Walnut-Cardamom Baklava, Labneh Whipped Cream

*\$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, cookies 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



11/4 Update