



# BLISS

GL BTL

## S H E R R Y

Tio Pepe Palomino Fino Dry Sherry 12 45  
*Jerez-Xèrès, Spain*

Gonzalez Byass Viña AB Amontillado Dry Sherry 16 63  
*Jerez, Spain*

## D E S S E R T W I N E & P O R T

Volpaia Vinsanto del Chianti Classico 11 64  
*375 ml, Tuscany, Italy 2007*

Chateau Roumieu Lacoste 9 36  
*375 ml, Sauternes, France 2014*

Felice Moscato d'Asti 7 28  
*Piemonte, Italy*

Jackson Triggs Icewine 13 51  
*187ml, Niagara, Canada, 2007*

Royal Tokai Aszu 5 Puttonyos "Red Label" 16 92  
*500ml, Hungary, 2007*

Recioto Della Valpolicella 11 60  
*500ml, Veneto, Italy, 2013*

Fonseca Bin 27 7 42  
*Portugal*

Graham's Six Grape 10 57  
*Portugal*

Taylor Fladgate LBV 9 54  
*Portugal*

Ramos Pinto 10 Year Tawny 14 75  
*Portugal*

Warre's Otima 20 Year Tawny 23 92  
*500ml, Portugal*

## C H E E S E

Delice de Bourgogne, MitiCaña de Oveja and Paladin  
dried figs, candied walnuts, black berries,  
red wine poached red pear 12

## " P E C A N P I E "

Pecan pie, vanilla semifreddo,  
almond macaron, caramelized apples 10

## C H O C O L A T E B A R

Flourless dark chocolate cake, chocolate mousse,  
coffee gelato, caramel popcorn, cashews, fleur de sel,  
bourbon caramel sauce 12

## B U T T E R C A K E

Butter cake, bourbon candy glass,  
crème fraiche ice cream 11

## G O A T C H E E S E C H E E S E C A K E

Pistachio shortbread crust, huckleberry port sauce,  
pistachio brittle 10

## W A R M A P P L E S P I C E D C A K E

Pickled golden raisins, cinnamon ice cream,  
hazelnut powder 10  
**Add a glass of Pedro Ximenez sherry for the perfect pairing for \$6**

H O U S E M A D E S O R B E T 8

## C O F F E E & T E A

Coffee 3  
Espresso 3  
Cappuccino 5  
Latte 5  
Hot tea 4