

Endings

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EVOO ALMOND CAKE mascarpone icing, dried & fresh fruit	14
MOM'S CHEESECAKE Joan's Deli & Bakery	9
POT DE CREME moroccan mint & dark chocolate with almond cookies & whipped cream	9
SEASONAL GALETTE chef's whim	15
ROSE PANNA COTTA nutty baklava crumble, honey	10
GELATO rotating selections	3
DOUBLE CHOCOLATE CAKE Joan's Deli & Bakery	9

Freedom Fresh Roast COFFEE & ESPRESSO

COFFEE	3
ESPRESSO	4
CAPPUCCINO/LATTE	6
CAFFE CORRETTO espresso with splash of brandy & sambuca	7
MAROCCHINO espresso with cocoa powder and frothed milk	6
ESPRESSO CON PANNA espresso with sweet amaro whipped crema	7
AFFOGATO vanilla gelato, espresso	7

TEA POTS

MOROCCAN MINT house favorite green tea with loads of fresh mint (low caffeine)	7.5
SILVER NEEDLES white tea with rich, savory finish (medium caffeine)	8.5
AFRICAN ROOIBOS naturally sweet and refreshing (zero caffeine)	7.5
EARL GREY black tea with bergamot citrus oil (medium caffeine)	7.5



Drinks

AFTER DINNER LIBATIONS

EMILIO HIDALGO PEDRO XIMENEZ dense, velvety explosion of raisins, dried figs and honey	10
CESAR FLORIDO MOSCATEL ESPECIAL balanced & sweet with notes of jasmine, honey and orange blossom	9
FONSECA 20YR TAWNY PORT ripe fruit, warm spicy overtones of cinnamon and butterscotch and subtle oak	15
NAVAZOS PALAZZI VERMUT ROJO oloroso sherry based vermouth with savory dry botanicals	10
LEMON ZEST DOLIN BLANC house infused	13
COFFEE MONTENEGRO house infused	13
PEPPERMINT PATTY cognac & vodka, creme de cacao, peppermint, shaved chocolate	15
STRAWBERRY FIELDS strawberry tequila, espresso, cantera negra, strawberry jam, vanilla salt	15
AMARO OLD FASHIONED rinomato bianco, mancino chinato, cocchi dopo teatro, torched brown sugar orange rind	15
MOROCCAN SWIZZLE peppermint tea infused amontillado sherry, cocoa orgeat, rumchata limon, vanilla	15

