

Fox AND Pearl

DESSERT

With suggested amaro pairing

Double Fudge Beet Brownie 12

beet-ginger ice cream and fresh basil

Forthave Marseille Amaro 9/13

Apple Bread Pudding 12

Irish creme anglaise, spiced apple butter, cider granola

Amaro Nonino 9/13

Ice Cream 4

Amaro Float: Add your choice of Amaro

COFFEE & TEA

Coffee 10

French press (32 oz)

Hugo Black Iced Tea (one refill) 4

Hugo Tea (16 oz pot) 6

Gao Wen, Black

Vanilla Chai, Black

Champagne Long Kou, Oolong

Jasmine Bai Hao, Green

Currant Tisane, Rooibos

Rainier Tisane, Peppermint & Lemongrass

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please no substitutions.
Please inform your server of any allergies or dietary restrictions

☾ ✦ NIGHT CAP ✦ ☽

AMARI / CORDIALS

(1.5oz pour)

Fernet-Branca 6

sweet, bitter, notes of saffron, chamomile,
bitter orange, and gentian root

Branca Menta 6

peppermint, cinnamon, saffron,
and rhubarb

Do Ferreiro Licor de Cafe 10

hazelnut, brown sugar, arabica coffee bean

Five Farms Irish Cream 8

butterscotch, vanilla bean, dulce de leche

Bronson's Milk Punch 6

reminiscent of homemade apple pie

Switchgrass Apple Brandy 8

Jonathon apples, cinnamon spice

Midwinter Night's Dram 25

limited release blended rye finished in port casks.
fig, plum jam, gingerbread, brandied cherry

DESSERT WINE

Royal Tokaji 5 Puttonyos Red Label 2017 18 (3 oz)

Tokaj, Hungary

Sandeman 20 Years Old Tawny Port 12 (3 oz)

Douro, Spain

Bodegas Gomez Nevado, 'Abocado' 10 (2 oz), 18 (4 oz)

Andalucia, Spain

COCKTAILS

Giddy Up 13

Tito's vodka, cold brew, 11 Wells coffee liqueur

Irish Coffee 13

Powers Irish Whiskey, Onyx Coffee, Cinnamon Syrup, Cream

BEER

Wisacre 'Gotta Get Up to Get Down' (12 oz) 7

Coffee Milk Stout *Kansas City, MO 5%*