



ANTLER
KITCHEN • BAR

..... DESSERT

Burnt Crabapple Semifreddo
*Charcoal roasted, mint meringue,
lavender and thyme scented honey \$10*

Smoked Chocolate Mousse
*black walnut florentina crisps,
dark chocolate sauce, toasted meringue \$12*

Maple Toffee Pudding
*wild ginger ice cream,
salted maple caramel \$12*

Foraged Cedar Infused Ice
*wild blueberry compote,
cedar dust \$8*

Artisanal Cheese
*toast, wild compote
\$6/oz*

..... DESSERT COCKTAILS

Wild Hot Chocolate (2 oz)
*Wild Turkey Bourbon, Steamed Milk,
Kahlua, Chocolate Sauce, Vanilla Whip \$15*

Tequila Espresso Martini (2.5 oz)
*Tromba Tequila, Galliano, Frangelico,
Espresso, Coffee Tobacco Bitters \$16*

..... PORT (2 oz)

Taylor Fladgate LBV Porto 2012 \$10
Warre's Otima 10 Tawny Port \$16

..... DIGESTIFS (1 oz)

Cynar \$8
Amaro Montenegro \$10
Boulard Grand Solage \$12
Fernet Branca \$10
Sarpa di Poli Grappa \$12
Rialto Grappa \$8
Carpano Antica Formula \$14
Dillon's Absinthe \$15
Amaro Nonino \$14
El Maestro Sierra Amontillado \$14
Louis de Lauriston Calvados \$16
St-Remy XO \$11
Courvoiseir VSOP \$16

..... WHISKY (1 oz)

Lot 40 Rye \$10
Pike Creek \$10
Dalmore 12 \$18
Maker's Mark \$12
Blantons Single Barrel \$14
Laphroaig Quarter Cask \$15
Tullibardine 225 Sauternes Cask \$15
Aberlour A'Bunadh \$18
Tyrconnell Single Malt Sherry Finish \$16
Oban DE \$20
Jefferson's Reserve \$16