

HOMER ST.

CAFE AND BAR

DESSERT

chewy peanut butter cookies, nutella cream - 8
chocolate pudding, maldon sea salt, cocoa nibs, honeycomb - 8
potted vanilla cheesecake, fruit compote - 8
cheese plate, a selection of 3 - 14

WHISK(E)Y

Auchentoshan 3 Wood - 15	Lot 40 - 9
Oban 14yr - 18	Templeton Rye - 12
Glenfiddich 12yr - 10	Sazerac 6yr Rye - 12
The Glenlivet 18yr - 18	Knob Creek 9yr - 9
Glenmorangie 10yr - 12	Booker's - 13
Ardbeg 10yr - 16	Woodford Reserve - 9
Highland Park 12yr - 12	Maker's Mark - 9
Nikka 'from the barrel' - 16	Eagle Rare 10yr - 12

DESSERT WINE

Quinta Do Crasto LBV 08 PR - 11
Fonseca Tawny 10yr PR - 12
Chateau d'Armajan 'Des Ormes' Sauternes 10 FR - 16
Rabl Riesling Trockenbeerenauslese 07 AU - 20

APÉRITIF & DIGESTIF

Bénédictine - 8	Amaro Nonino - 8
Chartreuse - 14	Montenegro - 8
Hennessy VS - 12	Ramazotti - 7
Hennessy XO - 25	Averna - 8
Calvados - 9	Amaro Abano - 7
Grappa Evganea - 8	Fernet Branca - 11

HOUSE

POMELO BORRACHO - 13

blanco tequila, amaro, grapefruit, lime,
grapefruit & hops bitters

CULTURE SHOCK - 12

blended scotch, passionfruit, lime, chocolate bitters

SECRET GARDEN - 14

gin, elderflower, lime, cucumber, mint, prosecco

THE GREAT DEBATE - 12

spiced rum, plum liqueur, lime, mint, cherry bitters

ONE FOR THE ROAD - 14

bourbon, amaro, lemon, egg white, chocolate bitters

CLASSIC

FRENCH MARTINI - 12

vodka, chambord, pineapple

MARTINEZ - 13

gin, maraschino, sweet vermouth, orange bitters

HEMINGWAY DAIQUIRI - 13

rum, maraschino, lime, grapefruit

VIEUX CARRÉ - 14

rye, cognac, sweet vermouth, bénédictine
peychaud's & angostura bitters

DRAFT BEER

- 7.5

Wishbone Lager

PSCB 'Old Jalopy' Pale Ale

Four Winds IPA

Storm 'Black Plague' Stout

Guest Tap

BOTTLED BEER

- 8

Alhambra Reserva 1925

Duvel

Dieu du Ciel Moralité IPA

Mill St. Organic Lager

Red Roof Cider
