FIRE

DESSERT

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DESSERT MENU

CHEF'S SIGNATURE MUST-TRY ITEMS:

TO INDULGE

STICKY TOFFEE PUDDING 13
vanilla gelato

RASPBERRY CHEESECAKE 13
raspberry sauce | lime zest

CHOCOLATE CAKE 14
cherry reduction | chantilly

GELATO 9
vanilla | pistachio | coffee

make it a luxardo sundae 4
luxardo cherries | whipped cream

SORBET 9

SIPS

NIGHTHAWKS 16
don julio blanco tequila | mr. black cold brew liqueur | espresso | maldon salt

SANDEMAN 17
founders ruby reserve, portugal

FERREIRA DONA ANTONIA 16
reserve tawny, portugal

THE MACALLAN 12 YEAR 21
scotland

OBAN 14 YEAR 32
scotland

ISOLE E OLENO 68/189
vin santo del chianti classico, italy 2011

M. CHAPOUTIER 24/66
banyuls red dessert wine, france 2012

CHATEAU ROUMIEU 19/55
sauternes, france 2023

COFFEE & TEA

PROUDLY SERVING ILLY COFFEE

COFFEE	5
ESPRESSO	5/7
LATTE	7
CAPPUCCINO	7
TEA	5
add flavored syrup	1

25% gratuity added to parties of 6 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.