

◇ ————— COFFEE & TEA ————— ◇

BREWED COFFEE • \$5

ESPRESSO • \$5

CAPPUCCINO • \$7

LATTE • \$7

ASSORTED SELECTION OF HOUSE TEAS • \$5

◇ ————— DESSERT COCKTAILS ————— ◇

BROADWAY CUP

Great Jones Straight Bourbon,
Spiced Honey, Coconut Milk, Cold Brew Coffee • \$21

COCOA FRAPPE

Great Jones Four Grain Bourbon,
Coconut Water, Dark Chocolate • \$22

THE BIG APPLE

Black Dirt Apple Jack,
NY State Maple Syrup, Butterscotch, Black Walnut • \$23

◇ ————— SWEETS ————— ◇

WARM DARK CHOCOLATE COOKIE

Great Jones Bourbon, Maldon Salt,
Vanilla Bean Ice Cream (VG) • \$14

PISTACHIO FINANCIER

Great Jones Four Grain Cherry Compote (VG) • \$14

BAKED ALASKA

Great Jones Rye & Pineapple Sauce,
Coconut & Lemon Sorbets (VG, GF) • \$14

“PB&J” ICE CREAM SUNDAE

Salted Peanut Butter & Strawberry Ice Creams,
Toasted Pound Cake (VG, GF) • \$14

BLACKBERRY PAVLOVA

Rhubarb Sorbet, Honeyed Goat Cheese (VG, GF) • \$14

ASSORTED ICE CREAMS AND SORBETS

Pignoli Cookie (V or VG, GF) • \$5EA

A SELECTION OF SEASONAL CHEESES

Great Jones Bourbon Apple Compote,
Toasted Anadama (VG) • \$26



EXECUTIVE PASTRY CHEF JESSICA BIVONA