Coffee Cocktails

IRISH GAELIC COFFEE

Jameson Irish Whiskey, Michael's Irish Cream, French press coffee, whipped cream, a splash of crème de menthe 16

THE FRENCHIE

Grand Marnier, French press coffee, whipped cream 16

ITALIAN COFFEE

Luxardo Espresso, Luxardo Amaretto, French press coffee, whipped cream, cinnamon sprinkle 16

FIELDING'S ESPRESSO-TINI

Stoli Vanilla Vodka, Nikka Coffey Vodka, RumChata, Mozart chocolate cream, Luxardo espresso liqueur, housemade vanilla syrup, espresso 18

CARAJILLO

Licor 43, espresso 14

Fielding's Private Roast Coffee is a custom blend of Organic Honduras and Indonesian Sumatra Arabica beans.

Our coffee is small roasted to our specification and is available on our retail offering



Fortified Wines

PORTS

2 oz pour

NV	Ca'Lem, Rose Port, Portugal 9
1961	Ca'Lem, Colheita, Tawny Port Wine, Portugal 118
1985	Ca'Lem, Vintage Port, Portugal 37
1940	Kopke, Colheita, Vila Nova De Gaia, Portugal, matured in wood 239
1950	Kopke, Colheita 1950, Vila Nova De Gaia, Portugal, matured in wood 219
1966	Kopke, Colheita Port Wine, Vila Nova De Gaia, Portuga, matured in wood 99
2018	Kopke, L.B.V. Port Wine, Vila Nova De Gaia, Portugal 12
NV	Kopke, 20 Years Old Tawny Port, Vila Nova De Gaia, Portuga, matured in wood 25
NV	Kopke, 50 Years Old Tawny Port, Vila Nova De Gaia, Portugal, matured in wood 39
2019	Taylor Fladgate Late Bottle Vintage, Portugal 9
NV	Warre's Otima 20 Year Old Tawny Port, Portugal 15
1994	Warre's Vintage Port, Portugal 49
2005	Warre's Quinta da Cavadinha Vintage Port , Portugal 21

DESSERT WINES

2 oz pour

1965	La Coume du Roy Maury, Languedoc Roussillon, France 99
NV	Domaine de Durban, Muscat de Beaumes de Venise, Rhone Valley, France 15
NV	Charles Krug, Lot XXI, Zinfandel, Napa Valley, California 19
2013	Gandona, Fraga Do Arco, 2013, Touriga Nacional, Napa Valley California 39
2015	Chateau Climens, Sauternes, Barsac, France 17
NV	Cossart Gordon 15 Years, Bual, Madeira, Spain 13
2019	Kenzo Estate Muku Sauvignon Blanc Late Harvest, Napa Valley 16



CHÂTEAU D'YQUEM | RARE AND LIMITED AVAILABILITY ONLY AVAILABLE BY THE BOTTLE | 375ML

- 2006 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 1,299
 96 Points. Lovely flavors of apricot, dried tangerine, pineapple and papaya rush along,
 supported by hazelnut, frangipane and coconut notes. Despite the depth, this is very, very
 pure, with filigreed acidity carrying the long, long finish.
- 2009 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 1,169
 98 Points. The aromas are closed today, but the core is loaded with apricot, nectarine and orange notes, bolted by a citrus zest spine and backed by toasted almond and piecrust accents on the finish. A large-scale Yquem that shows the richness of the vintage.
- 2010 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 1,069
 97 Points. A pure, racy, floral style, with bright white peach, heather and
 honeysuckle notes driving along. The core of fresh orchard fruit is unctuous, the finish long
 and lacy, with marvelous cut and finesse. This shows the balance and elegance of a cooler
 year with a longer harvest period.
- 2013 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 789
 98 Points. Lightly toasted marshmallow and macadamia nut aromas lead the way, followed
 by incredibly juicy mirabelle plum, green fig, and glazed pear and peach flavors. As big as this
 is, there are still plenty of honeysuckle, quinine and chamomile notes kicking the finish into
 yet another gear. This has purity and length to burn, with decades more to go.
- 2014 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 759
 98 Points. A stunner, sporting tropical mango and papaya notes that glide along beautifully,
 while heather honey, pineapple chutney and toasted coconut flavors fill in through the finish.

 Delivers an amazing mouthfeel that is both creamy and intense, with a pretty inner floral
 brightness that contrasts with the fruit.
- 2017 Château d'Yquem, Premier Cru Superieur, Sauternes, France, 375ml | 669
 96 Points. Very flattering and unctuous in feel, with coconut, creamed papaya, toasted
 hazelnut and warmed peach and tangerine cream flavors gliding along in unison, all framed
 by warm brioche and piecrust notes on the finish. Remarkably rich, yet poised and pure.
 Sémillon and Sauvignon Blanc.



Spírits

BOURBON

1.5 oz pour

Pappy Old Rip Van Winkle 10 Year | 88

Pappy Van Winkle 12 Year | 94

Pappy Van Winkle Family Reserve Rye 13 Year | 149

Pappy Van Winkle 20 Year | 199

RESERVED

1.5 oz pour

Courvoisier XO | 47

Martell Cordon Bleu | 83

Courvoisier VSOP | 18

Boulard Calvados VSOP | 10

JCB 1969 | 650

Weller Millennium | 999

Double Eagle Very Rare | 499

CORDIALS

1.5 oz pour

Grand Marnier | 13

Green Chartreuse | 22

Benedictine | 12

Sambuca | 10

Fernet Branca | 10

Pernod Absinthe | 20



Desserts

BANANAS FOSTER

Belgian waffle, Chantilly, vanilla gelato. Prepared tableside 21

MADELEINES COOKIES

Chocolate sorbet, Chantilly 15

CROISSANT BREAD PUDDING

Banana pudding custard, rum raisin gelato 16

CHOCOLATE FONDANT

English custard, orange marmalade, hazelnut brittle, hazelnut Gelato 16

LEMON RASPERRY TART

Pistachio cream, strawberry tuile 15

GELATO COUPE

Two scoops, served with chantilly and cookie 12

Flavors: Vanilla | Cocoa sorbet | Pistachio | Hazelnut | Raspberry sorbet | Rum raisin

