The Sweet Finish

FORBIDDEN APPLE

Caramel Apple Cheesecake. Spiced Apple. Salted Caramel. Graham Crumble. Vanilla Chantilly. | 14

MIDNIGHT IN PARIS

Warm Croissant Bread Pudding. Ivory Chocolate Sauce. Rum-Raisin Gelato. | 16

THE CHOCOLATE HIGH-RISE

Valrhona Chocolate Cake. Brown Butter. Salted Caramel. Cocoa-Nib Streusel. Chantilly. | 16

HONEY TRAP CRÈME BRÛLÉE

Burnt Honey & Orange Blossom Custard. Whipped Orange Mascarpone. Basil. Pistachio Crumble. | 14

THE COOLEST COUPE

House-Churned Vanilla, Pistachio, Hazelnut & Rum-Raisin Gelato. Raspberry Sorbet. | 12

ONE MORE THING...

Fielding's Private-Label French Press Coffee. Cappuccino. Latte. Espresso.

Visit our Dessert Cocktails page

Dessert Cocktails

FIELDING'S ESPRESSO-TINI

Stoli vanilla vodka, Nikka Coffey vodka, RumChata, Mozart chocolate cream, Luxardo espresso liqueur, housemade vanilla syrup, espresso . | 18

Decaf available using Luxardo decaf espresso liqueur

TEXAS ESPRESSO-TINI

Garrison Brothers honeydew small batch Bourbon, Luxardo Espresso liqueur, Fieding's espresso, Irish cream, brown sugar. | 18

Decaf available using Luxardo decaf espresso liqueur

FIRESIDE CHAI

Jim Beam Rye, honey syrup, pressed lemon, chai. | 16

THE FRENCHIE

Grand Marnier, French press coffee, whipped cream. | 16

CARAJILLO

Licor 43, Fielding's espresso. | 14

TIJUANA CARAJILLO

Licor 43, Vulcan reposado tequila, Fielding's espresso. | 18

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

PORT (2oz pours)

1961	**Ca'Lem**, **Colheita, Tawny Port Wine**, Portugal | 98
1985	**Ca'Lem, Vintage Port**, Portugal | 31
1940	**Kopke, Colheita Port Wine,** Vila Nova De Gaia, Portugal – Matured in Wood | 119
1950	**Kopke, Colheita Port Wine**, Vila Nova De Gaia, Portugal – Matured in Wood | 189
1966	**Kopke, Colheita Port Wine**, Vila Nova De Gaia, Portugal – Matured in Wood | 79
2018	**Kopke, L.B.V. Port Wine**, Vila Nova De Gaia, Portugal | 9
NV	**Kopke, 20 Years Old Tawny Port,** Vila Nova De Gaia, Portugal – Matured in Wood | 15
NV	**Kopke, 50 Years Old Tawny Port**, Vila Nova De Gaia, Portugal – Matured in Wood | 49
2019	**Taylor Fladgate Late Bottle Vintage,** Portugal | 8
NV	**Warre's Otima 20 Year Old Tawny Port,** Portugal | 12
2005	**Warre's Quinta da Cavadinha Vintage Port,** Portugal | 12
1994	**Warre's Vintage Port,** Portugal | 33

DESSERT WINE (2oz pours)

NV	**Charles Krug, Lot XXI, Zinfandel**, Napa Valley, California | 11
2015	**Chateau Climens, Sauternes,** Barsac, France | 34
NV	**Cossart Gordon 15 Years Madeira,** Bual | 9
2013	**Gandona, Fraga Do Arco, Touriga**, Napa Valley | 49
2019	**Kenzo Estate Muku Sauvignon Blanc Late Harvest,** Napa Valley | 14
1965	**La Coume du Roy Maury**, Languedoc Roussillon, France | 49
2019	**Oremus Tokaji Aszu '3 Puttonyos' by Vega Sicilia,** Tokaj, Hungary | 19

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.

Spirits

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

Remy Martin Louis XIII | .25oz 59 .5oz 117 1oz 233 1.5oz 350

Courvoisier XO | 47
Martell Cordon Bleu | 83
Courvoisier VSOP | 18
Boulard Calvados VSOP | 10
JCB Cognac 1969 | 650
Weller Millennium bourbon | 999
Double Eagle Very Rare bourbon | 499

CORDIALS

1.5 oz pour

Grand Marnier | 13
Green Chartreuse | 22
Benedictine | 12
Sambuca | 10
Fernet Branca | 10
Pernod Absinthe | 20

V. 04/02/25