

LITTLE BETTY

Night Cap

DESSERTS & COCKTAILS



DESSERTS

BANANAS FOSTER CHEESECAKE.....16

Brown butter caramel, pistachio banana crumble, spiced ice cream, white chocolate crèmeux, white chocolate pearls

PAIRS WELL WITH

Inniskillin Gold Vidal Icewine - Pure icy peach and pineapple tension — slicing through the richness like a golden blade

Saveiro Vento do Oeste - Toffee, spice, and toasted nuts echo all the flavors — warm, structured, irresistible

Donnafugata Ben Ryé - Ultimate tropical-luxury pairing, apricot, saffron, and candied citrus meet banana heat

TIRAMISU.....14

Lady fingers, espresso, mascarpone cream, cocoa nibs

PAIRS WELL WITH

Espress Yo'self - For guests who want to double down — creamy, nutty, and unmistakably espresso-forward

Castello di Querceto Vin Santo - Walnut, fig, and orange peel notes shadow the mascarpone and cocoa with Italian soul

La Miraja “La Ribota” - Aromatized Nebbiolo laced with bitter bark and spice — for the tiramisu traditionalist with a twist

ICE CREAM & SORBETTO.....6

White Espresso, Cinnamon Spiced, Torched Marshmallow, Pistachio, Yuzu-Basil Sorbetto

DESSERTS

CARROT CAKE.....16

Cream cheese mousse, freeze-dried raspberry, hazelnut shortbread crumble, torched marshmallow ice cream

PAIRS WELL WITH

Kruger Rumpf Scheurebe - Vibrant citrus & jasmine, lift the cream cheese and spice into bright, floral territory

Louis XIV 25 Year Fondillon - Dried fig, roasted almond, and warm cherry compote — autumn in Alicante in a glass

H&H Bourbon-Aged Madeira - Caramelized orange peel and holiday spice with a whisper of oxidative charm

CHOCOLATE & PISTACHIO BUDINO.....14

Italian chocolate custard, pistachio anglaise, kataifi crunch

PAIRS WELL WITH

Pedro Ximenez Candado - Figs, espresso, molasses — as decadent as the dessert itself, with endless resonance

Bodega Pablo Fallabrino Alcyone - Rose, vanilla & cocoa, a dusky love letter to chocolate with a soft tannic hug

Kopke 1974 - Fifty years of toasted almond, dried plum, and barrel-aged complexity — the grand finale pairing

AFFOGATO12

spiced or pistachio ice cream with fresh pulled espresso poured table-side

DESSERT COCKTAILS

GREAT PUMPKIN ESPRESSO MARTINI.....19
tito's vodka, kahlua, fresh espresso, pumpkin spice

IRISH COFFEE.....15
slane irish whiskey, irish cream, whipped cream, creme de menthe

BERRIES & CREAM.....18
tito's vodka, heavy cream, lemon juice, strawberry syrup, vanilla syrup, graham cracker rim

LB HOT CHOCOLATE.....15
sotol por siempre, chocolate liqueur, whipped cream, cinnamon, hot chocolate, mole bitters

DIGESTIVOS

SEE THE ELEPHANT.....18

AMARO MONTENEGRO.....16

QUINTESENTIA AMARO NONINO.....26