

BRICKHOUSE



PUMPKIN BREAD PUDDING \$12

CHURROS \$12

dark chocolate sauce with sea salt

APPLE PIE POCKETS \$13

caramel sauce

MEXICAN CHOCOLATE MOUSSE \$12

Add Vanilla Ice Cream + \$2

Dessert Wine

PRESIDENTIAL TAWNY PORT \$11

velvety sweet with nuts & fruit

SANDEMAN MADEIRA FINE RICH \$12

rich aromas of dried fruits

Coffee Drinks

MR. ESPRESSO DRIP COFFEE \$4

ESPRESSO \$3

CAPPUCCINO \$3.5

LATTE \$4.50

MOCHA \$4

CON PANNA \$4

BRICKHOUSE ICED SPICED COFFEE \$4

milk, cardamom syrup, cinnamon, orange zest





Digestif Cocktails

SPICED PUMPKIN SAZERAC \$15

templeton rye, spiced pumpkin syrup,
absinthe, peyschaud's

SUGAR RIDGE OLD FASHIONED \$16

bulleit bourbon, sugar ridge maple syrup, bitters

FIVE KEYS \$14

whiskey, sweet vermouth, luxardo maraschino, cynar

ALMOND ESPRESSO MARTINI \$15

vodka, amaretto, vanilla, cold brew coffee, borghetti
**nut allergies*

Scotch & Whiskey

NOBUSHI TOKI JAPANESE WHISKEY \$15

HARLESTON GREEN BLENDED SCOTCH \$12

MONKEY SHOULDER BLENDED SCOTCH \$14

BALVENIE SINGLE MALT SCOTCH 12yr \$22

GLENLIVET SINGLE MALT SCOTCH 15yr \$25

LAGUVALIN SINGLE MALT SCOTCH \$28 16yr

Liqueurs

CHRISTIAN BROTHERS BRANDY VS \$12

FIGCELLO DE DI SONOMA fig brandy \$13

AMARO AVERNA \$12 | FERNET-BRANCA \$10

Dessert Wine

PRESIDENTIAL TAWNY PORT \$11 *velvety sweet
with nuts & fruit*

SANDEMAN MADEIRA FINE RICH \$12 *rich
aromas of dried fruits; well-balanced
flavors*

