

THE DUKE'S DELECTABLE DESSERTS



STICKY TOFFEE PUDDING

A Duke Classic

Sweet date sponge cake steamed
and topped with house made toffee sauce
and organic Sassy Cow vanilla ice cream

\$8

CHEESECAKE

Chef's featured seasonal cheesecake topped
with a sweet glaze and whipped cream

\$8

CRÈME BRÛLÉE

Chef's choice

\$7



"Seize the moment. Remember all those women on
the Titanic who waved off the dessert cart."

Erma Bombeck



THE BUENA VISTA IRISH COFFEE

San Francisco's original Irish coffee!
Tullamore Dew Irish Whiskey
Coffee / House Whipped Cream

\$7

FONSECA PORTO BIN NO. 27 RUBY

\$9

QUINTA DO INFANTADO TAWNY

\$9

PIERRE FERRAND COGNAC

\$6 / \$12

HENNESEY XO COGNAC

\$19 / \$38

CERBOIS VSOP ARMAGNAC

\$6 / \$12

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THE DUKE'S COCKTAILS

THE EXPLORER

Magellan Iris gin / elderflower cordial
cucumber / rosemary \$12

DARK AND STORMY

Brugel Anejo rum / ginger syrup
Goslings dark rum / lime \$12

GIN AND JAM

Koval gin / organic raspberry preserves
fresh squeezed grapefruit juice \$10

BLOODY GOOD MARGARITA

Casamigos Anejo tequila / blood orange juice
ginger syrup / lime \$12

BOURBON SMASH

Four Roses bourbon / ginger syrup
basil / balsamic reduction \$10

SMOKED MAPLE MANHATTAN

Bulleit Rye / Antica Carpano
smoked maple syrup / walnut bitters \$10



BLOODY GOOD BLOODY MARYS

BLOODY MARGARET

Referent horseradish vodka / house mix \$9

BLOODY GEORGIE

House infused green chili vodka / house mix \$10

BLOODY DILLY

Dill aquavit / house mix \$10

BLOODY HERBY

House-made cilantro infused vodka / house mix \$9



FLIGHTS

Flights are 1 ounce and served neat with your
choice of ice or whiskey stones on the side

BOURBON

THE WILD ONES

Wild Turkey 101 / Wild Turkey Rare Breed
Wild Turkey Kentucky Spirit \$16

JEFFERSON

Reserve / Chef's Collaboration / Ocean \$16

GIN

Fever Tree Tonic / Monkey 47 / Sip Smith
St. George Dry Rye \$16

SCOTCH

Macallan / Glenfiddich 18 / Lagavulin 16 \$20

COPPER & KINGS

CRAFTWORK BRANDY

C & K's brandy aged in four different beer barrels
Oskar Blues IPA / Against the Grain Scottish Ale
Sierra Nevada Smoked Porter / 3 Floyds Imperial Stout

Would you like to sample some of our other options?
Ask about designing your own custom flight.

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