

HUBBARD

Dessert IN A GLASS

Cello Float local Blue Bunny Vanilla Ice Cream, Limoncello, root beer, served in a mule mug **13**

White Barbadian Bumbu Rum, Noble Cut Salted Caramel Whiskey, whiskey cream, chocolate dusting, served with a large rock **13**

Chocolate Martini Selverey Chocolate Rum, whiskey cream, chocolate syrup, cacao bitters, chocolate dust, served up **13**

Lemon Ginger Reposado Corazon Reposado, spiced Limoncello, ginger shrub, egg white, served up with a half lemon sugar rim **13**

Espresso tinis

Vodka Espresso Infused VOHio Vodka, Kamora, demerara, served up **13**

Tequila Espresso Hubbard Single Barrel Patrón Tequila, Kamora, Hub Spiced Coffee Simple, served up **13**

Rye Whiskey espresso rye whiskey, Borghetti, Limoncello, cacao bitters, served with a large rock **13**

Black Sesame Black Sesame Genever, Borghetti, demerara, served up with a half black salt rim **13**

COFFEE & TEA

Coffee French press made to order, regular and decaf available **6 / 8**

Hot Tea **5**

Dessert ON A PLATE

Mini Lava Cake **G** chocolate drizzle, whipped cream, topped with chocolate covered cherry **10**

Caramel Cheesecake New York style cheesecake topped with housemade whipped cream and caramel drizzle **10**

Creme Brulee **G** choice of Vanilla-Honey or Espresso **10**

Brownie Sundae local Blue Bunny Vanilla Ice Cream, topped with housemade whipped cream, chocolate and caramel drizzle **10**

Upside-Down Cake served warm with local Blue Bunny Vanilla Ice Cream, seasonal fruit compote **10**