

dessert menu



775
GASTROPUB

tuxedo cake

layered sponge cake with dark & white chocolate mousses topped with dark chocolate ganache 5

brownie torte

warm dense chocolate brownie topped with vanilla bean ice cream, chocolate sauce & whipped cream 6

ice cream

vanilla bean 1.5

cheese lovers plate

chef's daily selection of artisanal cheese served with sourdough, fresh seasonal fruits, nuts, dried fruits & local honey 11

weekly chef special

ask your server for details 6



n/a

coffee 2.75
decaffeinated coffee 2.75
espresso 2.75
herbal tea 2.75
hot chocolate 3
hot cider 2.75

nightcaps

hot apple pie 6
irish coffee 5.75
winnemucca coffee 5.25
americano 7
negroni 7.25



ports, sherries & meads

fonseca 10yr. tawny port 8
warres 20yr. tawny port 12
osborne amontillado sherry 4
hartley & gibson fino sherry 5.5
honey sun iqhilika
cape fig mead 6
honey sun iqhilika
herbal blossom mead 6



scotch

chivas regal 7.5
singleton 12yr. 7.5
glenlivet 12yr. 8
glenfiddich 12yr. 8
jw black 8.5
laphroig 10yr. 9.75
balvenie doublewood 12yr. 10.75
macallan 12yr. 12.25
dalwhinnie 15r. 13
oban 14yr. 15.75
lagavulin 16yr. 16.75

bourbon

jim beam devils cut 6
buffalo trace 5.5
makers mark 5.5
bulleit 6.25
gentleman jack 6.75
woodford reserve 7.25
knob creek 7.25
leopold peach 8.5
basil haydens 9.75
jack single barrel 9.75
van winkle special reserve 10
pappy van winkle 15yr. 14
pappy van winkle 20yr. 20.25

rye

jim beam rye 5
sazerac 6yr. 7
bulleit rye 7
ri 11.75
van winkle rye 12.5

irish

tullamore dew 5.25
jameson 5.5
old bushmills 5.75
red breast 12yr. 11.5



liqueur, etc.

gran marnier 8.25
frangelico 6
di sarrono 6
baileys 5.75
drambuie 8.25
sambuca 6