



Desserts

Tiramisu

A refined interpretation of the Italian classic, featuring dark chocolate crèmeux, mascarpone cream, espresso-soaked ladyfingers, and a delicate espresso crumble.

Chef's Signature Bread Pudding

Brioche Bread Pudding with Cinnamon, Eggs and Cream.
Served Warm with a Brandy Caramel Sauce, Creamy Vanilla Gelato

AJ's Profiterole

House made pastry filled with Bourbon-infused pastry cream, and a mixed nut praline, topped with vanilla Chantilly Cream and a Honey Tuile

Fall Pavlova

Crisp meringue shell with a soft center, elegantly layered with cinnamon Chantilly, spiced apple compote, and apple ganache, accompanied salted caramel gelato.

Pumpkin Crème Brûlée

Silky pumpkin-infused custard enhanced with autumn spices, finished with a perfectly caramelized sugar crust, pecan praline, and a delicate tuile.

Sorbet Trio

Check with your server for our daily Sorbet Selections



Specialty Cocktails

Midnight Cherry Smash

Bourbon kissed with the essence of dark cherries — a balance of bold spirit and natural sweetness, aged together for a smooth, velvety finish

Twilight Sip

Where day meets night, vodka blends with blueberry lemonade and a delicate whisper of lavender. Soft, floral, and effortlessly graceful — a drink that lingers like twilight itself.

Mint Condition

Crisp cucumber and fresh mint mingle with rum, lime, and a touch of agave, finished with mint-infused oil and a Tajín rim. Cool, vibrant, and perfectly balanced — a fresh take on sophistication.

Pear-Fection

A graceful harmony of Grey Goose La Poire, elderflower, and golden honey, brightened with lime and lifted by ginger beer. Elegant, effervescent, and effortlessly refreshing.

Manny's Spicy Margarita

A bold twist on the classic. Smooth tequila meets house-made apricot purée, agave, and fresh lime, ignited with Fresno chili and finished with a black salt and red pepper rim. Sweet heat with a perfect bite.

Who Kiers

A reimagined Kir Royale: cassis and elderflower kissed with lime and mint, then crowned with Prosecco. Lightly sweet, gently floral, and sparkling with charm.

Ruby Kiss

A bright blend of gin, Luxardo, lemon, and agave, sweetened just enough with Luxardo syrup. Zesty, silky, and perfectly polished — a modern classic with a cherry-red allure