



COCKTAILS

PICK ME UP \$16 1.5oz

dillon's vodka, kahlua, bailey's, espresso

BRANDY ALEXANDER \$15 2oz

st. remy, crème de cacao, cream, nutmeg

BLACK WALNUT (CN) \$17 2oz

maker's mark, st remy signature,
walnut bitters, maple syrup, toasted walnuts

ELYSIAN TEA \$19 2oz

earl grey infused grey goose, st. germain, soho,
peychaud's bitters, 1883 violet syrup, lemon

WHISKY/BOURBON

	1oz	2oz
Bearface Triple Oak whisky	10	17
Dillon's Single Rye whisky	10	17
Buffalo Trace bourbon	12	21
Nikka Coffey Grain japanese whisky	18	31

TEQUILA

Patron Silver	16	27
Patron Reposado	18	31
Clase Azul Reposado	40	80

SCOTCH

Dalwhinnie 15yr	15	26
Dalmore 15 yr	18	31
Oban 14 yr	20	38
Johnnie Walker Blue	48	96

COGNAC

Remy Martin V.S.O.P	17	29
Hennessy V.S.O.P	20	38

(CN) = CONTAINS NUTS





DESSERTS

BROOKIE 14

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie,
with salted caramel ice cream

SOCIETY MULTI-LAYER PARTY CAKE 24

"for the table"

chocolate & banana cake, milk chocolate mousse,
dark chocolate glaze

HOUSE MADE CHURROS 12

dulce de leche, chocolate sauce



BROWN BAG PEACH COBBLER 14

buttermilk crumb, vanilla gelato



MICRO BATCH GELATO & SORBETTO 10

3 scoops, seasonal selection available

