

# NOtaBLE

THE RESTAURANT

---

Warm chocolate pudding, salted caramel ice cream	12
Suggested Pairing: Niepoort Ruby Port - 2 oz - \$9	
Stilton cheesecake, brûléed, rhubarb compote	11
Suggested Pairing: 2012 Château Roumieu Sauternes - 2 oz - \$12	
Golden pineapple carrot cake , calvados butterscotch, rum raisin ice cream	11
Suggested Pairing: 2014 Donnafugata Ben Ryé Passito - 2 oz - \$12	
Espresso crème brûlée, soft chocolate chip cookies	11
Suggested Pairing: Porto Messias 2000 Colheita - 2 oz - \$11	
72% chocolate tart, sour cherry, malted chocolate ice cream	11
Suggested Pairing: Lustau East India Solera Sherry - 2 oz - \$9	

At NOtaBLE we recognize the need for more gluten-aware options.  
This is why our Chefs have created a dessert menu where most of our desserts  
are made gluten-free. Please ask your server.

---

## FRATELLO COFFEE (FRENCH PRESS)

Plantation to roaster: three styles to choose from  
NOtaBLE blend, Bullrider & Decaf 5/8

---

## LIQUID DESSERTS 1 oz

**MAYAN HOT CHOCOLATE** 10  
Flor de Caña 7 year rum, house spiced cocoa, cinnamon whipped cream

**NOTABLE IRISH COFFEE** 10  
Jameson's Irish Whiskey, Cacao Brown, Bailey's whipped cream  
fresh brewed NOtaBLE blend coffee

**MAPLE BOURBON CHAI** 10  
Woodford Reserve bourbon, Canadian maple syrup, cream, Organic Indian Chai

Additional dessert wines available, please ask your server

NOTABLE DESSERTS