



DESSERT

Pecan Pie | Butter Pecan Ice Cream & Caramel Sauce • \$12

Flourless Chocolate Cake | Chocolate Coffee
Mousse w/ Candied Orange • \$12

Apple Rum Cake | Vanilla Ice Cream w/ Caramel & Crème Anglaise • \$10

Bread Pudding | Toasted Walnuts & Caramel
w/ Fresh Strawberries • \$10

Seasonal Berry Grunt | Vanilla Ice Cream & Berry Coulis • \$10

Vanilla Bean Cheesecake | Candied Pecans, Chocolate
Fudge & Dulce de Leche • \$12

The Annie Sundae | Vanilla & Chocolate Ice Cream, Brownie Bites,
Pralines & Marshmallow Fluff Topped w/ Churros • \$9

Lemon Cake | Lemon Curd & Blueberry Compote • \$10

Fresh Berries | w/ Sweet Crème Fraîche • \$12

CBM | Chocolate Chip Cookies, Fudge Brownies
& Shaken Milk • \$10



DRINKS

Coffee • \$3 | **Iced Coffee** • \$3.95

Espresso • \$3.50 | **Double** • \$6

Cappuccino • \$4.50 | **Iced Cappuccino** • \$4.50

Latte • \$4.50 | **Iced Latte** • \$4.50

Flat White • \$4.50

Cortado • \$4

Coffee Float • \$4.50

Hot Tea Selection • \$3



COCKTAILS

Haute Cacao Martini | Red Chili-Infused Vodka, Crème de Cacao, Aztec Chocolate Bitters • \$14

Bananas Foster | Dark Rum, Crème de Banane, Mexican Vanilla, Cream • \$13

Frozen Brandy Alexander | Pierre Ferrand Cognac, Crème de Cacao, Vanilla Ice Cream • \$13

Irish Coffee | Jameson Irish Whisky, Hand-Shaken Whipped Cream • \$11

Carajillo | Espresso, Licor 43 • \$12

The Top Crusta | Pierre Ferrand 1840 Cognac, Curaçao, Lemon, Luxardo Maraschino, Ango Bitters • \$14

Post Oak Boulevardier | Bulleit Bourbon, Hibiscus-Infused Campari, Cocchi Torino Vermouth • \$15