

# 14 PRIME

## DESSERT

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### Honey Slice

Honey Pie with Brown Sugar Meringue,  
Espresso Ice Cream, Dulcey Crumble

\$23

### Omi's Carrot Cake

Cream Cheese Frosting and Candied Pecans

\$22

### Raspberry Garden

Raspberry Basil Sorbet, Vanilla Bean Shortbread,  
Strawberry Balsamic, Goat Cheese Chantilly

\$23

### Chocolate Mousse Delight

Valrhona Chocolate Mousse with Hazelnut  
Praline, Chocolate Cake, Feuilletine Crunch,  
and Vanilla Bean Chantilly

\$24

### Bananas in Alaska (GF, DF)

Banana Coconut Ice Cream, Coconut Cake,  
Semi-Dark Chocolate Shell, Vanilla Bean Meringue

\$23

### Toffee Sundae

Brown Butter Cake, Vanilla Bean Ice  
Cream, Toffee Sauce, and Pretzel Crunch

\$25

## COFFEE & TEA

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Brewed with Pride Using Lavazza Beans

Coffee  
\$5

Latte  
\$5

Cappuccino  
\$5

Espresso  
\$4/\$6

### Hot Tea

Assorted Varieties from SerendipiTea

\$5



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## DESSERT COCKTAILS \$17

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### Espresso Martini

Ketel One Vodka, Espresso,  
Mr. Black, Sugar in the Raw

### Irish Coffee

Tullamore Dew, Sugar in the Raw,  
Vanilla Bean Cream

### Liquid Assets

Pistachio Cake Batter Rittenhouse Rye, Kina  
d'Or, Amaro Montenegro, Amaro Nonino,  
Lustau Solera Sherry, Salt

### The Final Pour

Old Forester Bottled in Bond, Averna, Crème  
de Cacao, Oloroso Sherry, Salt, Vanilla Cold  
Foam, Chocolate Cold Foam

### Berries & Springs

Tito's Vodka, Lemon, Bitter Truth Pimento  
Dram, Giffard Mûre, Sugar, Egg White\*

## Amaros

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Bittersweet and herbaceous, amaros are sipped  
after dinner to aid digestion and slow things down.  
The perfect end to a meal worth remembering.

Amaro Averna \$14

Amaro Montenegro \$14

Amaro Nonino \$16

Braulio \$16

Cynar 70 \$14

Fernet Branca \$14

## Port Wines

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Adriano Ramos Pinto, 10yr Tawny \$16

Dow's, 20yr Tawny \$20

## Dessert Wines

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Donnafugata, Passito di Pantelleria, Sicily, Italy 2022 \$28

Royal Tokaji, Aszú, 5 Puttonyos, Hungary 2018 \$30