



E M B E R

U J I H

Dessert Selections

\$12

Pumpkin Beignets

Vanilla Whipped Crème Fraîche,
Maple-Cranberry Jam

Bartlett Pear Cobbler

Candied Pecans, Golden Raisins, Caramel,
Smoked Ice Cream

Ginger Crème Brûlée

Crystallized Ginger, Citrus Supremes, Vanilla Tuile

Black Forest Cake

Manjarí Mousse, Griottissimo, Chantilly,
Shaved Chocolate

Ember Flaming Toffee Pecan

Sticky Toffee Cake, Citrus-Milk Ice Cream,
Bruciato Sugar-Pecan Sauce

\$16



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Ember Coffee Drinks

Dolce \$11

Chambord, Dulce de Leche,
Ember Specialty Coffee, Whipped Raspberry Cream

Sparkling Amaro Coldbrew \$12

Amaro Nonino
Chilled Espresso, Orange Zest,
Fever Tree Tonic, Orange Peel

Espresso

Single \$4 / Double \$7 / Ember Signature Coffee \$5

Ember Specialty Coffee

Vanilla Latte \$7 / Cappuccino \$7

Tea Leaves Gourmet Tea

Hot Tea & Botanicals \$5

Digestives

Ramazzotti Sambuca \$7 / Fernet Branca \$10

Broad Bent Malmsey 10 Year \$12

Grand Marnier Cuvée Louis Alexandre \$14

Porto

Dow's, LBV Port Portugal, 2015 \$14

Dow's, Vintage Port Portugal, 2017 \$25

Dessert Wine

Jackson-Triggs, Icewine Niagara Falls Canada, NV \$12

Far Niente, Dolce Napa Valley California, 2018 \$22