

J.C. —  
**HOLDWAY**  
— RESTAURANT —

— TREATS —

“Strawberries & Cream”, S.C. strawberries & crispy white chocolate . . . . .	9
Vanilla Flan, chantilly cream & orange zest . . . . .	9
Chocolate Cake, crèmeaux, peanut brittle & coffee ice cream. . . . .	9
Olive Oil Cake, S.C. strawberries & lemon buttermilk sherbet. . . . .	9
Three Scoops of Ice Cream: Rotating Selection (gf) . . . . .	9

— AFTER DINNER WINES —

Château les Justice, Sauternes, 2019. . . . .	16
Királyudvar, Tokaji Aszú, 6 Puttonyos. . . . .	17
Niepoort, 10 Year Tawny Port . . . . .	15
Niepoort, 20 Year Tawny Port. . . . .	23
Niepoort, Ruby Port, 2019. . . . .	30
Rare Wine Co., Boston Bual, Madeira. . . . .	15

— COVETED WHISKEYS —

Art of Alchemy Blend No.2 . . . . .	25
High Wire Jimmy Red . . . . .	27
Willet 8 year Wheated. . . . .	60

— COFFEE & TEA —

Vienna Coffee Company “Santa Isabel”, (French Press Pot) . . . . .	8
Vienna Coffee Company Decaf (French Press Pot) . . . . .	8
Mighty Leaf Tea Selection . . . . .	4

• Ask server for available tea options •