

J.C. —————  
**HOLDWAY**  
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RESTAURANT

**TREATS**

Blue Cheese Cheesecake, pears, walnuts & lemon buttermilk sorbet (gf) . . .	9
Chocolate Cake, crèmeaux, peanut brittle & coffee ice cream. . . . .	9
Lemon Tart, blueberry compote, crème fraîche & blueberry sorbet . . . . .	9
Three Scoops of Ice Cream: Rotating Selection (gf) . . . . .	9

**AFTER DINNER WINES**

Château les Justice, Sauternes, 2019. . . . .	16
Niepoort, 10 Year Tawny Port . . . . .	15
Niepoort, 20 Year Tawny Port. . . . .	23
Rare Wine Co., Boston Bual, Madeira. . . . .	15

**AFTER DINNER COCKTAILS**

**Amaretto Sour**

Lazzaroni Amaretto, Rittenhouse Rye, Demerara Syrup, lemon, Angostura & egg white . 15

**Black Manhattan**

Sazerac Rye, Averna Amaro, Angostura & orange bitters . . . . . 19

**Espresso Martini**

Mr. Black Coffee Liqueur, Pickers Vodka & Buffalo Trace Bourbon Cream . . . . . 14

**COFFEE & TEA**

Vienna Coffee Company “Santa Isabel”, (French Press Pot) . . . . . 9

Vienna Coffee Company Decaf (French Press Pot) . . . . . 9

Mighty Leaf Tea Selection . . . . . 4

• Ask server for available tea options •