

DESSERTS

Salted Caramel Pumpkin Cake (gf) 14
caramel cream cheese, toffee crunch,
vanilla mascarpone

Hazelnut Chocolate Bar 14
espresso white chocolate mousse,
milk chocolate praline, crystalized hazelnut

Coconut Blood Orange Tart (df) 14
spiced orange marmalade,
coconut custard, marshmallow fluff

Patisserie Board 15
featured pastries prepared by
our in-house pastry chef

Affogato 9
illy espresso & Noto vanilla gelato

Gelato and Sorbet 7
seasonal flavors



*Please advise your server of any food allergies & intolerances
Prices subject to GST | Parties of 8 or more are subject to 20% gratuity
(df) dairy free (gf) gluten free*

DESSERT AND ICEWINE

ELDERTON BOTRYSIS GOLDEN SEMILLON 350ml – Riverina, Australia	bottle 61	60ml 16
INNISKILLIN RIESLING ICEWINE 200ml – Niagara, Ontario	60	

PORT

TAYLOR FLADGATE 10 YR		60ml 12
TAWNY TAYLOR FLADGATE 20 YR		18
TAWNY TAYLOR FLADGATE 40 YR		38
TAWNY LUSTAU EAST INDIA SLOREA SHERRY		11

SPECIALTY COFFEES AND HOT COCKTAILS

HOT BUTTERED SCOTCH 45ml brown butter "fat washed" scotch, chamomile, rich simple syrup, almond milk	17.05
ITALIAN CHAI FOG 45ml averna amaro, chai tea, rich simple syrup, milk	15.85
BOROUGH MULLED CIDER 60ml b&b, cider, house mulling spices	14.85
GRANDE CRISTO 30ml	9.50
BOROUGH-52 30ml	9.50
BAILEY'S COFFEE 30ml	9.50
BLUEBERRY TEA 30ml	9.50

COFFEES AND TEA

TEA	4
COFFEE	4
AMERICANO	5
ESPRESSO	5
CAPPUCCINO	6
LATTE	6
MACCHIATO	6