

TULLIBEE

DESSERT

BITES

Strawberry Rhubarb 11

strawberry mousse | rhubarb compote |
rosé pickled rhubarb | sugar cookie crumb

Lemon Poppyseed Cake 11

ricotta | milk crumb | grapefruit sherbet

Sourdough Beignet 11

stewed peaches | peach caramel |
charred peach ice cream

Chocolate Layers 11

sourdough chocolate cake | cremeux |
muscovado ice cream |

Krumkake Sundae 10

gjetost ice cream | lingonberry jam |
caramelized white chocolate

Chocolate Sorbet 9

COFFEE BAR

Espresso 5

Cortado 6

Cappuccino 7

Latte 7

Pastry Chef Corey Wall

**These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. A 3% charge will be added to credit card payments. A 20% gratuity will be added to all parties of 6 or more.*

TULLIBEE

DRINKS

COCKTAILS

Espresso Martini

16

wheatley vodka |
coffee liqueur | espresso

Carajillo

12

espresso | licor 43
add shot of reposado or
vodka +6

AMARO & DIGESTIFS

Sfumato Rabarbaro Amaro

12

Graham's 10 Year Tawny Port

12

Amaro Nonino

12

Lustau Oloroso Sherry

10

Averna

12

Baileys

10

Fernet Branca

12

Disaronno

12

China China

12

Grand Marnier

14