

THE Dessert Room

by SHIV SUPPER CLUB

Desserts

Citrus Olive Oil Cake

blackberry, tahini, citrus, white
chocolate crunch

Salted Caramel Sundae

sesame, walnut, miso caramel,
churro donut

PB Cube

chocolate mousse, peanut butter,
brownie, crunch

Dessert "Caviar" Service

serves 3-5

basil panna cotta, champagne,
strawberry, yuzu, blueberry,
vanilla shortbread



The Nest

carajillo espresso eggs,

Licor 43 sponge,

caramelia phyllo nest

Fruity Pebbles Pearl Cake

serves 3-5

gluten free almond cake, fruity pebbles
mousse, cherry jam, citrus curd

Shiv Cookie*

salted chocolate chip cookie, dulce de
leche ice cream, marshmallow, kitchen
sink crumble

Frosty & Fries

malted chocolate ice cream,
pommes frites

The 18 Layer

18 layer chocolate cake, chocolate
cream cheese, hazelnut cream, dark
chocolate ganache

Bananas Foster Baked Alaska

serves 3-5

vanilla ice cream, banana, rum cake
meringue fire

Tropical Cheesecake

caramelized pineapple, pecan,
cherry, cheesecake mousse



Nuggets & Caviar*

marinated breaded chicken, charred romaine aioli,
parmesan, kaluga caviar

Dessert Cocktails

Mint Chocolate Truffle*

crème de menthe, Tito's Handmade vodka,
white creme de cacao, cream

Lemon Marshmallow Pie*

Ketel One vodka, limoncello, lemon curd,
homemade lavender marshmallow fluff

Boozy Affogato*

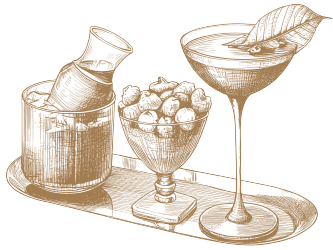
Patron XO, Ancho Reyes, espresso,
seasonal ice cream

100%
NO SEED OIL

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please inform your server of any allergies or dietary restrictions—we're happy to accommodate whenever possible. Prices shown are cash purchase pricing. A 3.5% Non Cash Adjustment will be added to electronic payment forms.

We kindly accommodate up to 4 separate checks per table, split evenly. 20% gratuity added for parties of 8 or more. 051625



Martinis with Benefits

Salt & Vinegar

Chopin vodka infused with potato chips, pickle brine, dry vermouth, pepperoncini, saline with potato chips

Gold ‘n’ Bleu*

Belvedere vodka infused with bleu cheese, dry vermouth, olive brine with bleu cheese olives

Well Dressed

Tanqueray, vermouth, cocktail onion, lemon olive oil with salt & pepper popcorn

Signature Cocktails

Cloak & Dagger*

Maker’s Mark, cacao, honey syrup, angostura bitters, clarified with chocolate milk

Afterglow*

Ketel One, vanilla, passionfruit, lime, topped with champagne vanilla foam

Secret Stash*

Illegal Mezcal, overproof rum, falernum, lime, honey, Luxardo maraschino

Cry Baby

Buffalo Trace, lemon, maple cinnamon syrup, grapefruit

Read My Lips

Maestro Dobel Diamante reposado, Genepy, Aperol, yuzu, pineapple, clarified with coconut milk

Burst & Bloom*

Bols Genever, Luxardo maraschino, orgeat, lemon, rose water, heavy cream, egg white

Slowreader*

Still G.I.N., falernum, honey, lemon, lime, peach, allspice dram

The Decanter Social

Group Cocktail Service
for up to Five

featuring

Cloak & Dagger | Afterglow | Read My Lips



Nightcaps

The Powder Room*

Olive oil washed Tito’s
Handmade vodka, vanilla
syrup, cream

High Society

Bacardi 8 rum, banana
liqueur, amaro, salted
caramel banana foam

Members Only*

Crème de Noyaux,
white creme de cacao,
cream

Bubbles

Prosecco Bisol Jeio NV, Veneto

Sparkling Brut Roederer Estate Brut NV, Anderson Valley

Sparkling Rosé Domaine Carneros Brut Rosé NV, Carneros

Champagne Laurent-Perrier Brut La Cuvée NV, Champagne

Schramsberg Blanc de Blancs 2021, North Coast

Drappier Rosé NV, Champagne

Taittinger Brut La Francaise NV, Reims

Veuve Clicquot Yellow Label NV, Reims

Ruinart Blanc de Blancs NV, Reims

Billecart-Salmon Rosé NV, Champagne

Gaston Chiquet Special Club Millésime 2015, Champagne

Laurent-Perrier Rosé NV, Champagne

Veuve Clicquot Rich NV, Champagne

Moët & Chandon Nectar Impérial Rosé NV, Champagne

Moët & Chandon Impérial Brut Pharrell Williams Ltd. Ed. NV, Champagne

Moët & Chandon Nectar Impérial Rosé Luminous Pharrell Williams Ltd. Ed. NV, Champagne

Krug Grand Cuvée 171st Edition, Reims

Perrier-Jouët Belle Epoque Brut 2014, Epernay

Dom Pérignon White Luminous 2015, Champagne

Dom Pérignon Brut 2015, Epernay

Armand de Brignac Ace of Spades Brut NV, Champagne

100%
NO SEED OIL

*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please inform your server of any allergies or dietary restrictions—we’re happy to accommodate whenever possible. Prices shown are cash purchase pricing. A 3.5% Non Cash Adjustment will be added to electronic payment forms.

We kindly accommodate up to 4 separate checks per table, split evenly. 20% gratuity added for parties of 8 or more. 051625