

# THE Dessert Room

by SHIV SUPPER CLUB

## Desserts

**Frosty & Fries**  
malted chocolate ice cream,  
pommes frites - 16

**PB Cube**  
chocolate mousse, peanut butter,  
brownie, crunch - 16

*Dessert*  
*"Caviar" Service*  
serves 3 -5  
basil panna cotta, champagne,  
strawberry, yuzu, blueberry, vanilla  
shortbread - 36



*The Nest*  
carajillo espresso eggs,  
Licor 43 sponge,  
caramelia phyllo nest - 28

**Churro Sundae**  
sesame, walnut, miso caramel,  
dulce de leche ice cream, churro  
donuts, caramelia hot fudge - 15

**Shiv Cookie\***  
salted chocolate chip cookie,  
caramel ice cream, marshmallow,  
kitchen sink crumble, maple smoke - 20

**The 18 Layer**  
18 layer chocolate cake, chocolate  
cream cheese, hazelnut cream,  
dark chocolate ganache - 24

**Bananas Foster  
Baked Alaska**  
serves 3-5  
vanilla ice cream, banana, rum cake  
meringue fire - 34



*Nuggets & Caviar\**  
marinated breaded chicken, charred romaine aioli,  
parmesan, kaluga caviar - 88

## Dessert Cocktails

**Mint Chocolate Truffle\***  
crème de menthe, Tito's Handmade vodka,  
white creme de cacao, cream - 19

**Lemon Marshmallow Pie\***  
Ketel One vodka, limoncello, lemon curd,  
homemade lavender marshmallow fluff - 19

**Boozy Affogato\***  
Patron XO, Ancho Reyes, espresso, seasonal  
ice cream - 20

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. 070325

Bubbles

|                                                                                       | Bottle |
|---------------------------------------------------------------------------------------|--------|
| Veuve Clicquot Yellow Label NV, Reims                                                 | 185    |
| Billecart-Salmon Rosé NV, Champagne                                                   | 235    |
| Moët & Chandon Nectar Impérial Rosé Luminous Pharrell Williams Ltd. Ed. NV, Champagne | 325    |
| Krug Grand Cuvée 171st Edition, Reims                                                 | 465    |
| Perrier-Jouët Belle Epoque Brut 2014, Epernay                                         | 500    |
| Dom Pérignon White Luminous 2015, Champagne                                           | 750    |
| Armand de Brignac Ace of Spades Brut NV, Champagne                                    | 750    |

Bottles

VODKA

|                            |           |
|----------------------------|-----------|
| Tito's Handmade 375ml / 1L | 75 / 150  |
| Ketel One 375ml / 1L       | 100 / 200 |
| Grey Goose 375ml / 1L      | 125 / 225 |

AGAVE

|                                    |             |
|------------------------------------|-------------|
| Código Blanco 375ml / 1L           | 150 / 300   |
| Casamigos Reposado 375ml / 1L      | 225 / 400   |
| Don Julio 1942 375ml / 750ml       | 500 / 1,000 |
| Gran Patrón Platinum 375ml / 750ml | 525 / 1,000 |



Martinis  
with Benefits

Salt & Vinegar

Chopin vodka infused with potato chips, pickle brine, dry vermouth, pepperoncini, served with salt & vinegar potato chips - 26

Gold 'n' Bleu\*

Belvedere vodka infused with bleu cheese, dry vermouth, olive brine, served with bleu cheese olives - 27

Well Dressed

Tanqueray, vermouth, cocktail onion, lemon olive oil, served with salt & pepper popcorn - 26

Signature Cocktails

Cloak & Dagger\*

Maker's Mark, cacao, honey syrup, angostura bitters, clarified with chocolate milk - 19

After Hours

Ketel One, rum, vanilla, passionfruit, lime juice - 20

Secret Stash\*

Illegal Mezcal, overproof rum, falernum, lime, honey, Luxardo maraschino - 20

Cry Baby

Buffalo Trace, lemon, maple cinnamon syrup, grapefruit - 19

Tongue Tied

Maestro Dobel Diamante reposado, Genepy, Aperol, yuzu, pineapple - 20

Burst & Bloom\*

Bols Genever, Luxardo maraschino, orgeat, lemon, rose water, heavy cream, egg white - 20

Slowreader\*

Still G.I.N., falernum, honey, lemon, lime, peach, allspice dram - 23

Nightcaps

The Powder Room\*

Olive oil washed Tito's Handmade vodka, vanilla syrup, cream - 20

High Society

Bacardi 8 rum, banana liqueur, amaro, salted caramel banana foam - 19

Members Only\*

Crème de Noyaux, white creme de cacao, cream - 19

100%  
NO SEED OIL

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