

THE Dessert Room

by SHIV SUPPER CLUB

Desserts

PB Cube

chocolate mousse, peanut butter,
brownie, crunch - 16

Dreamsicle Panna Cotta

vanilla panna cotta, citrus cream, orange
blossom, streusel,
compressed oranges - 17

Bananas Foster Baked Alaska

serves 2-3

vanilla ice cream, banana, rum cake,
meringue fire - 24



Sticky Toffee Cake

toffee cake, mascarpone mousse, sesame
crumble, tart cherry - 17

Shiv Cookie*

chocolate chip cookie,
caramel ice cream, kitchen sink crumble,
caramelia hot fudge - 15

Fruity Pebble Sundae

fruity pebble crunch, vanilla gelato,
wild strawberry glaze - 15

Nutella Layer Cake

layered chocolate cake, hazelnut mousse,
dark chocolate ganache - 18

Boozy Affogato

patron XO, ancho reyes, espresso,
salted caramel ice cream - 18

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

*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. 093025

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

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