

# THE GLOVERFIELD

## DESSERTS

Vanilla Bean Creme Brulee	\$11
Tiramisu – Espresso, lady fingers, sweetened mascarpone.	\$11
Warm Chocolate Brownie – Caramel drizzle, vanilla ice cream.	\$10
Ice Cream Scoop – Mcconnell's vanilla bean or cinnamon-sugar churro	\$5
Basque Style Baked Cheesecake	\$11
Affogato - Mcconnell's vanilla bean ice cream drowned with a shot of hot espresso	\$10

## COFFEE

Americano or Latte	\$5.50
Cortado or Espresso	\$5.50
Macchiato or Cappuccino	\$5.50
Hot Chocolate	\$5.50
Iced Coffee – Latte, Mocha or Chai	\$6.75

## CLASSIC COCKTAILS

Manhattan – Balcones rye whisky, sweet vermouth, angostura bitters, maraschino cherry.	\$16
Old Fashioned – Lost Irish Whisky, agostura bitters, simple syrup, maraschino cherry, orange peel.	\$16
Margarita – Cazadores blanco tequila, fresh lime juice, agave syrup.	\$16
Pisco Sour – barsol pisco, fresh lime juice, simple syrup, egg white, angostura bitters	\$16
Espresso Martini – Grey Goose vodka, Mr black coffee liqueur, freshly brewed & chilled espresso, simple syrup, espresso beans	\$16

**ASK US ABOUT OUR GIN & TONIC SELECTION!!!**

Non Alcoholic Coctails - Spritz, Negroni, Margarita	\$15
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CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS  
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS