

SOUTHGATE

— Bar & Restaurant —
NYC

DESSERTS

Apple Crumble

fresh apples, strudel crumble, whipped vanilla mascarpone

New York Cheese Cake

cranberry compote

Chocolate Napoleon

chocolate cake, chocolate butter cream, chocolate ganache

Cookie Plate

assorted housemade cookies

Seasonal Fruit Plate

Cheese Platter

chef's selection of local and imported cheese, quince paste
toasted walnuts, cornichons, whole grain mustard, artisan bread

COFFEES & TEAS

Freshly Brewed Illy Regular or Decaf American Coffee

Cappuccino or Café Latte

Espresso

Double Espresso

Macchiato

Housemade Hot Chocolate

Teas

Earl Grey, English Breakfast, Chamomile, Mint and Japanese-Sencha Green

• After Dinner •

SINGLE MALT SCOTCH

Ardbeg 10 yrs

Balvenie 14 yrs Caribbean Cask

Dalwhinnie 15 yrs

Glenfiddich 12 yrs

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Laphroaig 10 yrs

Macallan 12 yrs

Macallan 18 yrs

Talisker 10 yrs

The Glenlivet 12 yrs

The Glenlivet 18 yrs

Glenmorangie

COGNAC

Courvoisier VSOP

Hennessy VSOP

Hennessy "Paradis"

Hine Antique

Remy Martin VSOP

Remy Martin XO

Remy Martin Louis XIII

PORT, MADEIRA & GRAPPA

Taylor Fladgate 10 yrs

Taylor Fladgate 20 yrs

Presidential 40 yrs

Madeira 1968

Berta Barolo

Nonino Fragolino Grappa

Pinot di Polli Grappa

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. 20% service charge will be added to parties of 6 or more which is distributed in its entirety to the servers.