

## DESSERT COCKTAILS

<b>Awakening</b> stoli vanilla, kahlua, fresh espresso	<b>13</b>
<b>Mirage</b> malibu lime, coconut lemongrass sake, lime, crème of coconut	<b>13</b>
<b>Elixir</b> hennessy vs, crème de cocoa, five spice, cream	<b>13</b>

## DESSERT WINE

<b>Fu-Ki</b> Plum Wine, Japan	<b>7/30</b>
<b>Michele Chiarlo</b> Nivole Moscato d'Asti (375 ml) Piedmont, Italy	<b>11/30</b>
<b>Joseph Phelps</b> Eisére (375ml) Napa Valley, California	<b>60</b>

## FLAVORED SAKE

<b>Moonstone</b> Plum	<b>10</b>
<b>Moonstone</b> Coconut Lemongrass	<b>10</b>
<b>Jokigen</b> Yuzu	<b>11/40</b>

## PORT

<b>Fonseca L.B.V.</b>	<b>11</b>
<b>Graham's Six Grapes Reserve</b>	<b>12</b>
<b>Taylor Fladgate 10 Year Tawny</b>	<b>13</b>
<b>Taylor Fladgate 20 Year Tawny</b>	<b>23</b>

## DESSERTS

<b>Chocolate Cashew</b> devil's food, white chocolate caramel, milk chocolate mousse, cherry cabernet compote, toasted marshmallow ice cream	<b>10</b>
<b>Strawberry Caramel Tuille</b> Grand Marnier mousse, macerated strawberries, caramel tuille	<b>10</b>
<b>Almond Brioche Bread Pudding</b> almond short bread, bananas, whisky white chocolate macadamia ice cream	<b>10</b>
<b>Crying Chocolate</b> chocolate cookie crust, malted chocolate ganache, vietnamese coffee ice cream	<b>10</b>
<b>Tahitian Vanilla Crème Brûlée</b> seasonal fruits, seasonal ice cream	<b>10</b>
<b>Zen-Ful Donuts</b> sweet cream, banana and chocolate sauces	<b>10</b>
<b>Trio of Ice Cream or Sorbet</b>	<b>8</b>

## COFFEE & TEA

<b>Coffee</b>	<b>4</b>
<b>Espresso</b>	<b>4.5</b>
<b>Double Espresso</b>	<b>5.5</b>
<b>Cappuccino</b>	<b>5</b>
<b>Loose Leaf Hot Tea</b> Flavors available upon request	<b>4.5</b>

## JAPANESE WHISKY

Akashi White Oak	12
Kaiyo	12
Kaiyo Cask Strength	18
Kaiyo Peated	18
Iwai Tradition	14
Nikka Coffey Grain	12
Nikka Taketsuru Pure Malt	15
Yanagita Mizunara Honkaku Barley Shochu	17
Kaiyo Flight	35

## ARMAGNAC, COGNAC & SPECIALTY BLEND

Hennessy VS	12
Courvoisier VSOP	13.5
Larressingle Armagnac	14
Remy VSOP	14
Remy XO	24
Grey Goose VX	25
Martell Cordon Bleu	25

## SCOTCH

Aberfeldy 12 Year	16
Aberfeldy 21	45
Chivas Regal 12 Year	13
Dalwhinnie 15 Year	15
Dewar's 12 Year	14
Dewar's 18 Year	25
Dewar's Signature	36
Glenfiddich 12 Year	15
Glenfiddich 15 Year	22
Glenfiddich 26 Year	65
Glenmorangie 10 Year	13
Glenlivet 12 Year	15
Glenlivet 15 Year	22
Johnnie Walker Black	14
Johnnie Walker Double Black	16
Johnnie Walker Gold	22
Johnnie Walker Blue	50
Laphroaig 10 Year	16
Macallan 12 Year	15
Macallan 15 Year	22
Macallan 17 Year	30
Macallan 18 Year	36
Monkey Shoulder	11
Talisker 10 Year	14

## BOURBON & WHISKY

Angel's Envy	15
Basil Hayden	14
Blanton's	18
Booker's	17
Buffalo Trace	12
Bulleit	12
Bulleit Rye	12
Eagle Rare	12
Elijah Craig	13
Hudson Baby	18
Hudson Manhattan Rye	18
Jefferson's	14
Maker's Mark	12
Maker's Mark 46	14
Sagamore Rye	12
Sagamore Cask Strength	16
Woodford Reserve	13



BUDDAKAN

Following the tradition of Asian cultures, Buddakan provides a family style dining experience by offering plentiful portions designed to be shared.

It is Buddakan's suggestion that you pass our plates amongst your friends and companions and embrace this custom as well.

Our servers are here to guide you, so please call upon them for the smallest of favors.

Buddakan has no set rules. Be creative, have fun and follow your own path.

Steven Barile | **Executive Pastry Chef**

11/04/19