



The Stoop Kitchen Dessert Menu

Late Spring 2018

All desserts \$7

Beer

macadamia blondie, beer caramel,
pretzel ice cream, chocolate covered potato chips

Rhubarb

rhubarb & raisin galette, vegan bleu ice cream, ginger crumble
V, DF, GF

Flowers

buttermilk panna cotta, hibiscus gel,
white chocolate streusel, pistachio rose nougatine
GF

Chocolate Mint

flourless cake, mint soil, chocolate sauce, mint ice cream
GF, NF

Moss

matcha moss, rhubarb curd, vanilla crumble,
honey chevre ice cream, hyssop meringue
GF, NF



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www.stoopkitchen.com. Question can be directed to
info@stoopkitchen.com or 315.257.7000



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AFTER DINNER DRINKS

SCOTCH CHOCOLATE \$10

Monkey Shoulder, brûlée marshmallow, House steamed chocolate

IRISH COFFEE \$10

Jameson, Forty Weight Coffee, Brown Sugar Cube, Cream

MEXICAN ESPRESSO MARTINI \$12

El Jimador Anejo, Kapali Coffee Liqueur, Chocolate
Forty Weight Espresso

TAKE FLIGHT

Japanese Whiskey Flight \$15

Hibiki Japanese Harmony
Nikka Coffee Malt Whiskey
Fukano Charred Barrel Whiskey

Amaro Flight \$12

Cardamaro
Strega
Amaro Sfumato
Ramazotti

Build Your Own Tequila Flight \$15

Please ask your server for our astounding selection of
Mescals and Tequila



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