

THE CARLIN

RESTAURANT • TAVERN • INN

Sweets

solids

BANANA BREAD ^N	14
hazelnut mousse · butter rum toffee · chantilly <i>nut free option available</i>	
CHEESECAKE ^{GF}	14
macerated seasonal fruit · whipped cream · lemon curd	
APPLE CIDER DOUGHNUT ^N	16
caramel glaze · chantilly creme · braised apple · pistachio	
GELATO	7
choice of: vanilla · chocolate · coconut · salted caramel · vegan vanilla · raspberry sorbet	

liquids

ESPRESSO MARTINI	18
wheatley vodka · espresso · the grind coffee liqueur	
GRANDMA'S LEMON MERINGUE PIE	15
short bread infused jameson whiskey · gioia luisa limoncello · lemon	
SAUTERNES	16
lions de suduiraut · preignac, france · 2015	
AMARO NONINO	12
FERNET BRANCA	11
AVERNA AMARO	11
PEACH STREET AMARO	11

GF GLUTEN FREE | N CONTAINS NUTS

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.