

THE CARLIN

RESTAURANT • TAVERN • INN

Sweets

solids

BANANA BREAD ^N 14

hazelnut mousse • butter rum toffee • chantilly creme
nut free option available

CHEESECAKE ^{GF} 14

raspberry anglaise • chantilly creme

VANILLA POT DE CREME ^{GF} 14

honey comb • blueberry • chantilly creme

GELATO 7

choice of:

vanilla • chocolate • coconut • salted caramel • vegan vanilla • strawberry 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

CHOCOLATE CHERRY BOMB 16

breckenridge vodka • creme de cacao • luxardo cherry syrup

SAUTERNES 16

lions de suduiraut • preignac, france • 2015

digestives

AMARO NONINO • FERNET BRANCA

AVERNA AMARO • PEACH STREET AMARO

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.