





SUCCOTASH PRIME

SWEETS

CHOCOLATE BOURBON PECAN PIE 	\$9
Orange Whipped Cream, Flowers	
CHOCOLATE GANACHE "WAFFLE"	\$10
Bananas, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
YUZU CHEESECAKE 	\$9
Blackberries, Miso Caramel, Peanut Crunch	
MINT JULEP ICE CREAM 	\$7
Smoked Sugar, Bourbon Syrup, Tea Cookie	
<i>HUMMINGBIRD CAKE</i> 	\$13

COCKTAIL

COFFEE & CIGARETTES	\$22
SUCCOTASH-Maker's Mark Private Select Bourbon, St. George Coffee Liqueur, Carpano Antica, Amaro, Havana&Hide Bitters	

BOURBON

ANGEL'S ENVY	\$16
COLONEL E.H. TAYLOR SMALL BATCH	\$20
ELMER T. LEE	\$32
GEORGE T. STAGG	\$90
HIGH WIRE MADEIRA FINISH	\$18
W.L. WELLER SPECIAL RESERVE	\$20
WOODFORD RESERVE DOUBLE OAKED	\$16

 Vegan  Vegetarian  Gluten-Free

**Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness. Please, no more than four credit cards per table.*

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT

FALL 2021



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DESSERT WINE

ELIO PERRONE MOSCATO, 2017, D'ASTI, IT	\$6/\$50
DOMAINE DE DURBAN, 2015, MUSCAT DE BEAUMES-DE-VENISE, FR	\$11/\$44
DOMAINE LA TOUR, 'RESERVA', BANYULS, NV, LANGUEDOC, FR	\$10/\$80
KIRALYUDVAR, 'CUVÉE ILONA', 2009, TOKAJI, HU	\$16/\$96
INNISKILLIN WINES, 2014, ICEWINE NIAGARA, CA	\$132

FORTIFIED

VALDESPINO, 'INOCENTE' FINO, JEREZ, SP	\$7
LUSTAU, 'GONZALES OBREGON' AMONTILLADO, JEREZ, SP	\$16
RARE WINE CO., 'CHARLESTON' SERCIAL, NV, MADEIRA, PT	\$14
BLANDY'S, VERDELHO, 1979 MADEIRA, PT	\$32
H AND H, BOAL, 2000, MADEIRA, PT	\$18
GRAHAM'S, SIX GRAPES PORT, DOURO VALLEY, PT	\$10
FERREIRA, 20 YEAR OLD TAWNY PORT, DOURO VALLEY, PT	\$16
GRAHAM'S VINTAGE, 2000, DOURO VALLEY, PT	\$30