

Omni Hotel  
at The Battery Atlanta  
2625 Circle 75 Pkwy  
Atlanta, GA 30339  
678.567.7327



Daily 7a - 10p  
Culinary Director  
Hugh Acheson  
Executive Chef  
Alex Bolduc

---

## SWEETS

---

### SWEET TEA CREME BRULEE\*

CRISPY LEMON SUGAR & PECAN SANDIES

8

### CHOCOLATE PECAN PIE

BOURBON MAPLE SYRUP

8

### COOKIE & CREAM OATMEAL\*

PUFFED FARRO, DARK CHOCOLATE & PISTACHIO  
COOKIE, VANILLA BEAN ICE CREAM

8

### LIME CHESS PIE

TOASTED MOJITO MERINGUE, MACADAMIA, PRALINE

7

### SPICED CHOCOLATE NATILLA CUSTARD

PUFFED CINNAMON, DULCE DE LECHE, ESPRESSO

8

Omni Hotel  
at The Battery Atlanta  
2625 Circle 75 Pkwy  
Atlanta, GA 30339  
678.567.7327



Daily 7a - 10p  
Culinary Director  
Hugh Acheson  
Executive Chef  
Alex Bolduc

---

# LIBATIONS

---

## COCKTAILS

<b>ESPRESSO MARTINI</b> .....	12
vodka, espresso, nola coffee	
<b>SALTED AMARO FLIP</b> .....	11
braulio, egg, demerara	
<b>STINGER</b> .....	11
cognac, creme de menthe	

---

## DESSERT WINES

<b>SHERRY</b> .....	12
lustau don nuno oloroso, jerez, spain	
<b>TAWNY</b> .....	12
quinta do infantado, douro, portugal	
<b>PORT</b> .....	12
niepoort lbv 2013, douro, portugal	
<b>MADEIRA</b> .....	12
broadbent rainwater, madeira, portugal	

---

## CORDIALS

<b>AMARETTO DISARONNO</b> .....	10
<b>BRAULIO</b> .....	13
<b>FERNET BRANCA</b> .....	10
<b>GRAND MARNIER</b> .....	10
<b>GREEN CHARTREUSE</b> .....	16
<b>ST GEORGE ABSINTHE</b> .....	10
<b>THE IRISHMAN</b> .....	10
<b>YELLOW CHARTREUSE</b> .....	16