







SUCCOTASH PRIME

SWEETS

CHOCOLATE BOURBON PECAN PIE 	\$10.50
Orange Whipped Cream, Flowers	
CHOCOLATE GANACHE "WAFFLE"	\$11.50
Bananas, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
NANA'S BANANA PUDDING 	\$10.50
House Made Vanilla Wafers, Bourbon Caramel	
MINT JULEP ICE CREAM 	\$7.25
Smoked Sugar, Bourbon Syrup, Tea Cookie	
<i>HUMMINGBIRD CAKE</i> 	\$13.50

COCKTAIL

COFFEE & CIGARETTES	\$22.75
SUCCOTASH-Maker's Mark Private Select Bourbon, St. George Coffee Liqueur, Carpano Antica, Amaro, Havana&Hide Bitters	

SPIRITS

BLANTON'S ORIGINAL SINGLE BARREL BOURBON	\$26.00
BARDSTOWN CHATEAU DE LAUBADE BOURBON	\$38.00
SUCCOTASH-BUFFALO TRACE BARREL SELECT	\$24.00
SUCCOTASH-MAKER'S MARK PRIVATE SELECT BOURBON	\$22.00
WOODFORD RESERVE DOUBLE OAKED BOURBON	\$18.00
WHISTLEPIG BOSS HOG X RYE	\$120.00
AVERNA AMARO	\$12.00
MONTENEGRO AMARO	\$13.00




Vegan

 Vegetarian



Gluten-Free

CULINARY DIRECTOR: EDWARD LEE
FOLLOW US   / SUCCOTASHRESTAURANT



SUCCOTASH PRIME

DESSERT WINE

G.D. VAJRA, MOSCATO D'ASTI, IT	\$9.00/63.00
KIRALYUDVAR, 'CUVÉE ILONA', 2011, TOKAJI, HU	\$16.00/96.00
INNISKILLIN WINES, 2014, ICEWINE NIAGARA, CA	\$132.00

FORTIFIED

EMILIO HIDALGO, FINO, JEREZ, SP	\$10.00
RARE WINE CO., 'CHARLESTON' SERCIAL, MADEIRA, PT	\$14.00
GRAHAM'S, SIX GRAPES PORT, DOURO VALLEY, PT	\$10.00
TAYLOR FLADGATE, '20 YEAR' TAWNY PORT	\$17.00
D'OLIVERAS, 1987 VINTAGE BOAL, MADEIRA, PT	\$72.00
D'OLIVERAS, 1985 VINTAGE VERDELHO, MADEIRA, PT	\$80.00