

SUCCOTASH PRIME

SWEETS

CHOCOLATE-PECAN BREAD PUDDING 	\$11
Smoked Vanilla Ice Cream, Bourbon Caramel, Flaky Sea Salt	
CHOCOLATE GANACHE "WAFFLE"	\$12
Bananas, Old Bay Marshmallow Fluff, Ginger Snap Crumbs	
STRAWBERRY-PEACH SHORTCAKE 	\$11
Mascarpone Chantilly, Roasted Peaches, Lemon, Brown Butter-Pecan Streusel	
NANA'S BANANA PUDDING 	\$11
House Made Vanilla Wafers, Bourbon Caramel	
MINT JULEP ICE CREAM 	\$8
Smoked Sugar, Bourbon Syrup, Tea Cookie	
HUMMINGBIRD CAKE 	\$14

COCKTAIL

COFFEE & CIGARETTES	\$23
SUCCOTASH-Maker's Mark Private Select Bourbon, St. George Coffee Liqueur, Carpano Antica, Amaro, Turkish Tobacco Bitters	

SPIRITS

BLANTON'S ORIGINAL SINGLE BARREL BOURBON	\$26
BOOKER'S SPRINGFIELD	\$28
SUCCOTASH-BUFFALO TRACE BARREL SELECT	\$24
SUCCOTASH-MAKER'S MARK PRIVATE SELECT BOURBON	\$22
WOODFORD RESERVE DOUBLE OAKED BOURBON	\$18
WHISTLEPIG BOSS HOG X RYE	\$120
AVERNA AMARO	\$12
MONTENEGRO AMARO	\$13



Plant-Based



Vegetarian



Gluten-Free

CULINARY DIRECTOR: EDWARD LEE

FOLLOW US   / SUCCOTASHRESTAURANT



SUCCOTASH PRIME

DESSERT WINE

G.D. VAJRA, MOSCATO D'ASTI, IT	\$9/63
KIRALYUDVAR, 'CUVÉE ILONA', TOKAJI, HU	\$16/96
INNISKILLIN WINES, ICEWINE NIAGARA, CA	\$132

FORTIFIED

EMILIO HIDALGO, FINO, JEREZ, SP	\$10
RARE WINE CO., 'CHARLESTON' SERCIAL, MADEIRA, PT	\$14
GRAHAM'S, SIX GRAPES PORT, DOURO VALLEY, PT	\$10
TAYLOR FLADGATE, '20 YEAR' TAWNY PORT	\$17
D'OLIVERAS, 1987 VINTAGE BOAL, MADEIRA, PT	\$72
D'OLIVERAS, 1985 VINTAGE VERDELHO, MADEIRA, PT	\$80