

CHEF RICHARD HALES  
**BLACKBRICK**  
MODERN CHINESE

*Dessert & After Dinner*

**DESSERTS**

*Pastry, chilled, and house-made*

**招 DUBAI CHOCOLATE SUNDAE** 18  
Pistachio butter, toasted pistachio, kataifi, tahini,  
hot fudge, cookies & cream  
pairs with Sandeman 40-Year Tawny, by the glass

**BASQUE CHEESECAKE** CONTAINS ALCOHOL 18  
Burnt cheesecake, Irish cream, dark cherries  
pairs with Felsina Vin Santo, by the glass

**SWEET POTATO CHEESECAKE** 19  
Maple cream cheese, cinnamon, caramelized  
hazelnuts  
pairs with Royal Tokaji 5 Puttonyos, by the glass

**CHOCOLATE CAKE** 16  
Dark chocolate mousse, milk chocolate ganache,  
vanilla ice cream  
pairs with Warre's Warrior Port, by the glass

**KEY LIME PIE** 19  
Graham crust, lychee boba  
pairs with Inniskillin Ice Wine, by the glass

**招 COOKIE BUTTER BANANA PIE** 17  
Butter crumb crust, cookie butter mousse,  
whipped cream  
pairs with Château d'Yquem Sauternes, by the glass

**JUJUBE APPLE TART** *served warm* 17  
Thirteen-spice agave, whipped cream  
pairs with Durban Muscat, by the glass

**CARROT CAKE** 14  
Candied pecans, crushed pineapple, cream  
cheese frosting  
pairs with Dolce by Far Niente, by the glass

**SWEET DIM SUM**

*A few small, sweet bites*

**RED BEAN SESAME BALL** 16  
Truffle honey  
pairs with Hales No Foster

**RED BEAN CREAM BREAD** 12  
Warm, pull-apart  
pairs with All Hales the King

**PHOENIX BAO** 14  
Custard crème brûlée  
pairs with Lady Hales, zero-proof

**GELATO, ICE CREAM & SORBET**

*Scoops, sorbet, and frozen*

**GELATO** 10  
Coconut chocolate stracciatella  
Nutella  
Vegan vanilla bean & coconut

**ICE CREAM** 11  
Vanilla bean  
Milk chocolate  
Mint chip  
Spumoni — pistachio, cherry, chocolate

**SORBET** 10  
Florida mango  
Florida strawberry

**DESSERT COCKTAILS**

**招 ALL HALES THE KING** 17  
Vanilla vodka, coffee liqueur, chocolate, Sichuan  
syrup

**HALES NO FOSTER** 19  
Banana rum, coffee liqueur, espresso, Irish cream

**DESSERT WINES**

*Pours and full bottles • Chef's selections*

|                               | <i>by the glass • 3oz</i> | <i>bottle</i> |
|-------------------------------|---------------------------|---------------|
| Château d'Yquem • Sauternes   | Bordeaux 90               | 695           |
| Royal Tokaji • 5 Puttonyos    | Hungary 62                | 384           |
| Dolce by Far Niente           | Napa Valley 57            | 230           |
| Inniskillin Riesling Ice Wine | Niagara 57                | 235           |
| Sandeman 40-Year Tawny        | Portugal 83               | 420           |
| Warre's Warrior Reserve Port  | Portugal 15               | 92            |
| Felsina Vin Santo             | Chianti 24                | 121           |
| Durban Muscat                 | Beaumes-de-Venise 12      | 38            |

**DIGESTIFS & AFTER DINNER**

*The right note to end on • two-ounce pour*

**招 Amaro Nonino** Italy • bittersweet, gentle 15  
**Fernet Branca** Italy • minty, bracing 9  
**Angostura Amaro** Trinidad • warm spice 12  
**Grand Marnier** France • cognac & orange 10  
**Yuzuri Yuzu** Japan • citrus 14  
**招 Hennessy XO** France • cognac 75

*Our cocktails and after-dinner spirits are also offered.*

CHEF RICHARD HALES

不是那么中国

*An evening worth planning around.*

RESERVATIONS RECOMMENDED

GF gluten-free preparation 招 marks Chef Hales' signatures & selections

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While we offer gluten-free (GF) options, our kitchen is not a gluten-free facility; cross-contamination may occur and we cannot guarantee any item is free of gluten, shellfish, or peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.