

CHEF RICHARD HALES
BLACKBRICK
MODERN ASIAN
Modern Asian with a Florida Soul

CHRISTMAS EVE · THURSDAY, DECEMBER 24, 2026

Dessert & After Dinner

ONE DESSERT PER COUPLE

DESSERT COCKTAILS, DIGESTIFS & AFTER DINNER DRINKS À LA CARTE

DESSERTS

Pastry, chilled, and house-made

招 DUBAI CHOCOLATE SUNDAE 19
Pistachio butter, toasted pistachio, kataifi, tahini, hot fudge, cookies & cream
pairs with Sandeman 40-Year Tawny, by the glass

BASQUE CHEESECAKE CONTAINS ALCOHOL 19
Burnt cheesecake, Irish cream, dark cherries
pairs with Felsina Vin Santo, by the glass

SWEET POTATO CHEESECAKE 20
Maple cream cheese, cinnamon, caramelized hazelnuts
pairs with Royal Tokaji 5 Puttonyos, by the glass

CHOCOLATE CAKE 21
Dark chocolate mousse, milk chocolate ganache, vanilla ice cream
pairs with Warre's Warrior Port, by the glass

KEY LIME PIE 20
Graham crust, lychee boba
pairs with Inniskillin Ice Wine, by the glass

招 COOKIE BUTTER BANANA PIE 18
Butter crumb crust, cookie butter mousse, whipped cream
pairs with Château d'Yquem Sauternes, by the glass

JUJUBE APPLE TART 18
Served warm. Thirteen-spice agave, whipped cream
pairs with Durban Muscat, by the glass

CARROT CAKE 15
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 17
Truffle honey
pairs with Hales No Foster

RED BEAN CREAM BREAD 13
Warm, pull-apart
pairs with All Hales the King

PHOENIX BAO 15
Custard crème brûlée
pairs with Lady Hales, zero-proof

GELATO, ICE CREAM & SORBET

Scoops, sorbet, and frozen

GELATO 11
Coconut chocolate stracciatella
Nutella
Vegan vanilla bean & coconut

ICE CREAM 12
Vanilla bean
Milk chocolate
Mint chip
Spumoni — pistachio, cherry, chocolate

SORBET 11
Florida strawberry

DESSERT COCKTAILS

招 ALL HALES THE KING 18
Vanilla vodka, coffee liqueur, chocolate, Sichuan syrup

HALES NO FOSTER 20
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 <i>Sauternes, Bordeaux</i>	94	723
Royal Tokaji <i>5 Puttonyos, Hungary</i>	65	400
Dolce by Far Niente <i>Napa Valley</i>	60	240
Inniskillin Riesling Ice Wine <i>Niagara</i>	60	245
Sandeman 40-Year Tawny <i>Portugal</i>	87	437
Warre's Warrior Reserve Port <i>Portugal</i>	16	96
Felsina Vin Santo <i>Chianti</i>	25	126
Durban Muscat <i>Beaumes-de-Venise</i>	13	40

DIGESTIFS & AFTER DINNER

The right note to end on · two-ounce pour

Amaro Nonino *Italy · bittersweet, gentle* 16
Fernet Branca *Italy · minty, bracing* 10
Angostura Amaro *Trinidad · warm spice* 13
Grand Marnier *France · cognac & orange* 11
Yuzuri Yuzu *Japan · citrus* 15
Hennessy XO *France · cognac* 79

Our cocktails and after-dinner spirits are also offered.

Merry Christmas, from all of us. We are Grateful — Chef Richard & Jenny Hales

GF gluten-free preparation **招** marks Chef Hales' signatures

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.

Blackbrick · 1809 W Platt St, Tampa · Prices per couple, food only. A 20% gratuity is added to all tables. Florida sales tax added.