



DESSERT & AFTER DINNER DRINKS

DESSERT

\$12.00

- *Creme Brulee
- Salted Caramel Cheese Cake
- Classic Key Lime Pie
- Ultimate Chocolate Cake
- *Bread Pudding~~with Vanilla Bourbon Sauce

Vanilla Ice Cream

Single Scoop \$3.00 Double Scoop \$5.50

*Made in House

COFFEE

Regular or Decaf	\$3.95
Assorted Teas	\$3.95
Espresso/Dbf	\$5.00/\$10.00
Cappuccino/Dbf	\$7.50/\$15.00

DESSERT DRINKS

KEY LIME MARTINI~~\$16

Vanilla vodka, Licor 43,
lime juice, & cream

CLASSIC IRISH COFFEE~~\$15

Irish whiskey, brown sugar,
cream, & Nutmeg

PEANUTS & BERRIES~~\$16

Peanut butter whiskey, Licor
43 Chocolate, & Chambord

IRISH KISS COFFEE~~\$15

Baileys Irish Cream, coffee
Liqueur, & whipped cream

PECAN SANDY~~\$16

Vanilla vodka, pecan
liqueur, Frangelico,
cinnamon

If you have a favorite cocktail, please don't hesitate to ask



DESSERT WINE

Chateau des Charmes Vidal Icewine, CA	\$12
La Fleur Renaissance, Sauternes, France	\$12

PORT & SHERRY

Tio Pepe Dry Sherry	\$12
San Sebastian Cream Sherry	\$10
San Sebastian Ruby Port	\$10
Fonseca Bin 27 Vintage Character Port	\$14
Taylor Fladgate 20yr Tawny Port	\$18

SINGLE MALTS

Macallan 12yr	\$28
Macallan 15yr	\$34
Glenmorangie 12yr	\$18
Glenfiddich 12yr	\$18
Glenfiddich Sherry Cask 12yr	\$20
The Glenlivet 12yr	\$19
Belvenie Caribbean Cask 14yr	\$24
Balvenie Doublewood 12yr	\$22
Lagavulin Islay 16yr	\$28

COGNAC

Hennessy VS	\$18
Remy Martin VSOP	\$25
Remy Martin XO	\$35

****Please Drink Responsibly****