








## DESSERT

<b>PEANUT BUTTER-CHOCOLATE PIE</b>   10	<b>BANANA CRÈME BRULEE</b>  9
peanut butter mousse / chocolate ganache / pecan "crust" / whipped cream	bourbon-vanilla bean custard / bananas / caramelized sugar
<b>TIRAMISU</b> 9	<b>FLOURLESS CHOCOLATE TORTE</b>  9
espresso & rum-soaked ladyfingers / mascarpone cheese/ cocoa	<i>Belcolade</i> chocolate / chocolate ganache
<b>CHEESECAKE OF THE DAY</b> 9	<b>DOUBLE CHOCOLATE BREAD PUDDING</b> 9
ask your server for details	white & milk chocolate chips / raisins / bourbon sauce / whipped cream
<b>CAPPUCCINO BROWNIE</b> 7	<b>SORBET AND GELATO OF THE DAY</b>  6
(add vanilla ice-cream 2)	ask your server for details



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS

\*\* We have a \$25 cutting charge for guests bringing special desserts from the outside \*\*

## AFTER DINNER COCKTAILS

<b>AFTER DINNER MARTINI</b> 9	<b>ESPRESSO MARTINI</b> 9
Absolut Vanil, Amaretto, Bailey's Irish Cream	Espresso, Grey Goose, coffee liqueur, Tuaca vanilla liqueur
<b>AMARETTO FREEZE</b> 9	<b>TOASTED ALMOND</b> 9
Amaretto DiSaronno & vanilla ice cream	Kahlua and Amaretto shaken with half & half, served on the rocks
<b>FRANGELICO FREEZE</b> 9	<b>ROMAN MARTINI</b> 9
Frangelico & vanilla ice cream	Sambucca liqueur shaken with Stolichnaya, served up with 3 espresso beans
<b>BRANDY ALEXANDER</b> 8.25/9	<b>ITALIAN MARTINI</b> 9
Raynal brandy and dark Crème de Cacao, shaken with half & half on the rocks. Frozen with ice cream (+.75)	Cathead Vodka and limoncello
<b>DARK OR WHITE CHOCOLATE MARTINI</b> 9	<b>TRADITIONAL IRISH COFFEE</b> 8
Absolut Vanil, Godiva Dark or White Chocolate liqueur, shaken and served in a martini glass	Jameson, coffee, homemade whipped cream
<b>CLEAR CHOCOLATE MARTINI</b> 9	<b>AFTER DINNER LIQUEURS</b> 8
Light crème de cocoa, Absolut Vanil, Xocolatl Mole Bitters	DiSaronno Amaretto   Aperol   D.O.M. B&B   D.O.M. Benedictine   Bailey's Irish Cream   Campari Chambord   Cointreau   Drambuie   Frangelico   Grand Marnier   Grappa   Kahlua   Licor 43   Limoncello   Herbsaint   Sambucca   Tuaca

# COFFEE DRINKS

<b>ESPRESSO</b>	<b>SINGLE 3.5 / DOUBLE 4.5</b>	<b>CAFFE LATTE</b>	<b>SINGLE 4.5 / DOUBLE 5</b>
<b>CAPPUCINO</b>	<b>SINGLE 4 / DOUBLE 5</b>	<b>CAFFE MOCHA</b>	<b>5</b>
<b>CAPPUCCINO FLOAT</b>	<b>5.5</b>	<b>IRISH COFFEE</b>	<b>8</b>
cappuccino served in a tall glass with a scoop of vanilla ice cream		Jameson Irish Whiskey & frothed milk	
<b>RUSSIAN COFFEE</b>	<b>8</b>	<b>FR-ANGELIC-O CHOCOLATE</b>	<b>8</b>
Stolichnaya vodka & cinnamon Torani topped with frothed milk and ground cinnamon		cocoa, steamed milk, Frangelico, whipped cream	
<b>CAFFE AMORE</b>	<b>8</b>	<b>CAFFE BRAVO!</b>	<b>8</b>
Bailey's Irish Cream, Kahlua, Amaretto, topped with frothed milk		Amaretto, dark crème de cacao, vanilla Torani, topped with frothed milk	

## dessert wines

	VINTAGE	GLASS
<b>WELTEVREDE CAPE MUSCAT - SOUTH AFRICA</b>	2006	8
<b>ELDERTON BOTRYTIS SEMILLON - BAROSSA, AUSTRALIA</b>	2011	9
<b>FRANCIS TANNAHILL "PASSITO" GEWURZTRAMINER - OREGON</b>	NV	9.50
<b>LA FLEUR D'OR SAUTERNES - BORDEAUX, FRANCE</b>	2011	10
<b>FORE FAMILY LATE HARVEST SAUVIGNON BLANC - CARNEROS, NAPA</b>	2008	11
<b>ELK COVE ULTIMA - WILLAMETTE VALLEY, OR</b>	2008	12.50
<b>KRACHER TROCKENBEERENAUSLESE - AUSTRIA</b>	2002	25
<b>VON SCHLEINITZ TROCKENBEERENAUSLESE - GERMANY</b>	2009	30

## port

	VINTAGE	GLASS
<b>FERREIRA RUBY PORTO</b>	NV	7
<b>STANLEY LAMBERT CHOC-O-BLOC TAWNY - SOUTH AUSTRALIA</b>	NV	7
<b>GRAHAM'S "SIX GRAPES" RESERVE</b>	NV	7.75
<b>TAYLOR FLADGATE LATE BOTTLE VINTAGE</b>	2012	8
<b>WARRE'S "OTIMA" 10 YEAR TAWNY</b>	NV	9.50
<b>GRAHAM'S 20 YEAR TAWNY</b>	NV	15
<b>FONSECA GUIMARAENS VINTAGE PORT</b>	1995	20

## madeira/sherry

	VINTAGE	GLASS
<b>BROADBENT MADEIRA RAINWATER</b>	NV	7
<b>SANDEMAN "CHARACTER" SHERRY AMONTILLADO</b>	NV	7
<b>LUSTAU EAST INDIA SOLERA SHERRY</b>	NV	10
<b>ALVEAR SOLERA 1927 PEDRO XIMINEZ</b>	NV	15
<b>BROADBENT MADEIRA COLHEITA</b>	1999	15