




DESSERT

<p>PEANUT BUTTER-CHOCOLATE PIE   10 peanut butter mousse / chocolate ganache / pecan crust / whipped cream <i>Pairing: Blandy's Madeira 5 Year Malmsey - \$9</i></p>	<p>BANANA CRÈME BRULEE  9 bourbon-vanilla bean custard / bananas / caramelized sugar <i>Pairing: Elderton Golden Semillon - \$9</i></p>
<p>TIRAMISU 9 espresso & rum-soaked ladyfingers / mascarpone cheese/ cocoa <i>Pairing: Stanley Lambert Choc-a-Bloc Tawny Port - \$7</i></p>	<p>FLOURLESS CHOCOLATE TORTE  9 Belcolade chocolate / chocolate ganache <i>Pairing: Taylor Fladgate Late Bottled Vintage Port - \$8</i></p>
<p>CHEESECAKE OF THE DAY 9 ask your server for details <i>Pairing: Domaine Bellegarde Jurançon - \$8</i></p>	<p>DOUBLE CHOCOLATE BREAD PUDDING 9 white & milk chocolate chips / raisins / bourbon sauce / whipped cream <i>Pairing: Baglio Baiata Alagna Marsala Cremovo - \$8</i></p>
<p>CAPPUCCINO BROWNIE 7 (add vanilla ice-cream 2) <i>Pairing: Pacific Rim Framboise - \$7</i></p>	<p>SORBET AND GELATO OF THE DAY  6 ask your server for details</p>



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS

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

AFTER DINNER COCKTAILS

<p>THE MSCC 9 Sweet iced coffee / vanilla liqueur / hazelnut liqueur / whipped cream / sugared rim/ cinnamon & nutmeg</p>	<p>ALYSSA EXPRESS - FINALLY ON MENU! 9 Absolut Vanilia / Kahlua / Frangelico / Bailey's / Amaretto / Godiva White Chocolate liqueur / finished with half & half for the ultimate speakeasy drink</p>
<p>PECAN FREEZE 9 Cathead Pecan / Frangelico / Amaretto / milk blended with ice cream Other Freeze Options: Brandy, Peach Brandy, Amaretto, or Frangelico</p>	<p>RUSSIAN CAJUN 9 Cathead HooDoo / Kahlua / heavy cream / served on the rocks</p>
<p>ITALIAN MARTINI 9 Cathead vodka / limoncello</p>	<p>ESPRESSO MARTINI 9 Espresso / Grey Goose / coffee liqueur / Tuaca vanilla liqueur</p>
<p>DARK OR WHITE CHOCOLATE MARTINI 9 Absolut Vanilia / Godiva Dark or White Chocolate liqueur / shaken and served in a martini glass</p>	<p>TUSCAN ANGEL 9 Coffee / Frangelico / light Creme de Cocoa / frothed milk</p>
<p>CLEAR CHOCOLATE MARTINI 9 Light crème de cocoa / Absolut Vanilia / Xocolatl Mole Bitters</p>	<p>TRADITIONAL IRISH COFFEE 8 Jameson / coffee / housemade whipped cream</p>

COFFEE DRINKS

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

dessert wines

	VINTAGE	GLASS
PACIFIC RIM FRAMBOISE - WASHINGTON	NV	7
BAGLIO BAIATA ALGANA MARSALA CREMOVO - SICILY, ITALY	NV	8
DOMAINE BELLEGARDE - JURANÇON, FRANCE	NV	8
ELDERTON GOLDEN SEMILLON - BAROSSA, AUSTRALIA	2015	9
LA FLEUR D'OR SAUTERNES - BORDEAUX, FRANCE	2011	10
CHATEAU GRAVAS SAUTERNES - BORDEAUX, FRANCE	2015	10
FORE FAMILY LATE HARVEST SAUVIGNON BLANC - CARNEROS, NAPA	2008	11
VILLA CALCINAIA VIN SANTO DEL CHIANTI CLASSICO - ITALY	2008	17
KRACHER TROCKENBEERENAUSLESE - AUSTRIA	2002	25
VON SCHLEINITZ TROCKENBEERENAUSLESE - GERMANY	2009	30

port

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

madeira/sherry

	VINTAGE	GLASS
BROADBENT MADEIRA RAINWATER	NV	7
BLANDY'S MADEIRA 5 YEAR MALMSEY	NV	9
ALVEAR SOLERA 1927 PEDRO XIMINEZ	NV	15
BROADBENT MADEIRA COLHEITA	1999	15