








DESSERT

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

AFTER DINNER MARTINI 9	ESPRESSO MARTINI 9
Absolut Vanil, Amaretto, Bailey's Irish Cream	Espresso, Grey Goose, coffee liqueur, Tuaca vanilla liqueur
AMARETTO FREEZE 9	TOASTED ALMOND 9
Amaretto DiSaronno & vanilla ice cream	Kahlua and Amaretto shaken with half & half, served on the rocks
FRANGELICO FREEZE 9	ROMAN MARTINI 9
Frangelico & vanilla ice cream	Sambucca liqueur shaken with Stolichnaya, served up with 3 espresso beans
BRANDY ALEXANDER 8.25/9	ITALIAN MARTINI 9
Raynal brandy and dark Crème de Cacao, shaken with half & half on the rocks. Frozen with ice cream (+.75)	Cathead Vodka and limoncello
DARK OR WHITE CHOCOLATE MARTINI 9	TRADITIONAL IRISH COFFEE 8
Absolut Vanil, Godiva Dark or White Chocolate liqueur, shaken and served in a martini glass	Jameson, coffee, homemade whipped cream
CLEAR CHOCOLATE MARTINI 9	AFTER DINNER LIQUEURS 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 Lucid Absinthe Sambucca Tuaca

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	IRISH COFFEE	8
cappuccino served in a tall glass with a scoop of vanilla ice cream		Jameson Irish Whiskey & frothed milk	
RUSSIAN COFFEE	8	FR-ANGELIC-O CHOCOLATE	8
Stolichnaya vodka & cinnamon Torani topped with frothed milk and ground cinnamon		cocoa, steamed milk, Frangelico, whipped cream	
CAFFE AMORE	8	CAFFE BRAVO!	8
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
WELTEVREDE CAPE MUSCAT - SOUTH AFRICA	2006	8
ELDERTON BOTRYTIS SEMILLON - BAROSSA, AUSTRALIA	2011	9
FRANCIS TANNAHILL "PASSITO" GEWURZTRAMINER - OREGON	NV	9.50
LA FLEUR D'OR SAUTERNES - BORDEAUX, FRANCE	2011	10
FORE FAMILY LATE HARVEST SAUVIGNON BLANC - CARNEROS, NAPA	2008	11
ELK COVE ULTIMA - WILLAMETTE VALLEY, OR	2008	12.50
KRACHER TROCKENBEERENAUSLESE - AUSTRIA	2002	25
VON SCHLEINITZ TROCKENBEERENAUSLESE - GERMANY	2009	30

port

	VINTAGE	GLASS
FERREIRA RUBY PORTO	NV	7
STANLEY LAMBERT CHOC-O-BLOC TAWNY - SOUTH AUSTRALIA	NV	7
WARRE'S "WARRIOR" RESERVE PORTO	NV	7
GRAHAM'S "SIX GRAPES" RESERVE	NV	7.75
QUINTA DO CRASTO LATE BOTTLED VINTAGE	2000	8.50
WARRE'S "OTIMA" 10 YEAR TAWNY	NV	9.50
RAMOS PINTO 10 YEAR TAWNY	NV	10
GRAHAM'S 20 YEAR TAWNY	NV	15
FONSECA GUIMARAENS VINTAGE PORT	1995	20

madeira/sherry

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