



## DESSERT

<p><b>PEANUT BUTTER-CHOCOLATE PIE</b>   <b>11</b></p> <p>peanut butter mousse / chocolate ganache / pecan crust / whipped cream Pairing: Warres Otima 10 year Tawny Port - \$10</p>	<p><b>BANANA CRÈME BRULEE</b>  <b>10</b></p> <p>bourbon-vanilla bean custard / bananas / caramelized sugar Pairing: Elderton Golden Semillon - \$9</p>
<p><b>TIRAMISU</b> <b>10</b></p> <p>espresso &amp; rum-soaked ladyfingers / mascarpone cheese/ cocoa Pairing: Stanley Lambert Choc-a-Bloc Pairing: Caffe Amore - \$8</p>	<p><b>FLOURLESS CHOCOLATE TORTE</b>  <b>10</b></p> <p>Belcolade chocolate / chocolate ganache Pairing: Taylor Fladgate Late Bottled Vintage Port - \$8</p>
<p><b>CHEESECAKE OF THE DAY</b> <b>10</b></p> <p>ask your server for details Pairing: Coquerel La Douce Revanche Late Harvest Sauvignon Blanc - \$11</p>	<p><b>DOUBLE CHOCOLATE BREAD PUDDING</b> <b>9</b></p> <p>white &amp; milk chocolate chips / raisins / bourbon sauce / whipped cream Pairing: The MSCC - \$9</p>
<p><b>CAPPUCCINO BROWNIE</b> <b>7</b></p> <p>(add vanilla ice-cream 3) Pairing: Pacific Rim Framboise - \$7</p>	<p><b>SORBET AND GELATO OF THE DAY</b>  <b>6</b></p> <p>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

### 10

#### THE MSCC

Sweet iced coffee / vanilla liqueur / hazelnut liqueur / whipped cream / sugared rim/ cinnamon & nutmeg

#### PECAN FREEZE

Cathead Pecan / Frangelico / Amaretto / milk blended with ice cream  
Other Freeze Options: Brandy, Peach Brandy, Amaretto, or Frangelico

#### ITALIAN MARTINI

Cathead vodka / limoncello

#### DARK OR WHITE CHOCOLATE MARTINI

Absolut Vanilia / Godiva Dark or White Chocolate liqueur / shaken and served in a martini glass

#### CLEAR CHOCOLATE MARTINI

Light crème de cocoa / Absolut Vanilia / Xocolatl Mole Bitters

#### ALYSSA EXPRESS - FINALLY ON MENU!

Absolut Vanilia / Kahlua / Frangelico / Bailey's/ Amaretto / Godiva White Chocolate liqueur / finished with half & half for the ultimate speakeasy drink

#### RUSSIAN CAJUN

Cathead HooDoo / Kahlua / heavy cream / served on the rocks

#### ESPRESSO MARTINI

Espresso / Grey Goose / coffee liqueur / Tuaca vanilla liqueur

#### TUSCAN ANGEL

Coffee / Frangelico / light Creme de Cocoa / frothed milk

#### TRADITIONAL IRISH COFFEE

Jameson / coffee / housemade whipped cream

# 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>TRADITIONAL IRISH COFFEE</b>	<b>8</b>
cappuccino / scoop of vanilla ice cream / served in a tall glass		Jameson / coffee / housemade whipped cream	
<b>RUSSIAN COFFEE</b>	<b>8</b>	<b>FR-ANGELIC-O CHOCOLATE</b>	<b>8</b>
Stolichnaya vodka / cinnamon Torani / topped with frothed milk / ground cinnamon		cocoa / steamed milk / Frangelico / housemade whipped cream	
<b>CAFFE AMORE</b>	<b>8</b>	<b>CAFFE BRAVO!</b>	<b>8</b>
Bailey's Irish Cream / Kahlua / Amaretto / frothed milk		Amaretto / dark crème de cacao / vanilla Torani / topped with frothed milk	

## dessert wines

	VINTAGE	GLASS
<b>PACIFIC RIM FRAMBOISE - WASHINGTON</b>	NV	7
<b>DOMAINE BELLEGARDE - JURANÇON, FRANCE</b>	NV	8
<b>ELDERTON GOLDEN SEMILLON - BAROSSA, AUSTRALIA</b>	2015	9
<b>HALLET SAUTERNES - BOURDEAUX, FRANCE</b>	2018	10
<b>COQUEREL "LA DOUCE REVANCHE" LATE HARVEST SAUVIGNON BLANC - NAPA VALLEY, CA</b>	2012	11
<b>VILLA CALCINAIA VIN SANTO DEL CHIANTI CLASSICO - ITALY</b>	2008	17

## port

	VINTAGE	GLASS
<b>FERREIRA RUBY PORTO</b>	NV	7
<b>GRAHAM'S "SIX GRAPES" RESERVE</b>	NV	8
<b>TAYLOR FLADGATE LATE BOTTLED VINTAGE</b>	2012	8
<b>WARRES "OTIMA" 10 YEAR TAWNY</b>	NV	10
<b>GRAHAM'S 20 YEAR TAWNY</b>	NV	15
<b>WARRES VINTAGE PORT</b>	2016	22
<b>FONSECA GUIMARAENS VINTAGE PORT</b>	1995	25

## madeira/sherry

	VINTAGE	GLASS
<b>BROADBENT MADEIRA RAINWATER</b>	NV	7
<b>LUSTAU FINO JARANA - JEREZ-XERES SHERRY</b>	NV	7
<b>BROADBENT MADEIRA COLHEITA</b>	1999	15
<b>ALVEAR SOLERA - PEDRO XIMINEZ SHERRY</b>	1927	17