



## DESSERT

**PEANUT BUTTER-CHOCOLATE PIE**   11

peanut butter mousse / chocolate ganache /  
pecan crust / whipped cream  
Pairing: Warres Otima 10 year Tawny Port - \$10

**TIRAMISU** 10

espresso & rum-soaked ladyfingers /  
mascarpone cheese/ cocoa  
Pairing: Stanley Lambert Choc-a-Bloc  
Pairing: Caffe Amore - \$8

**CHEESECAKE OF THE DAY** 10

ask your server for details  
Pairing: Coquerel La Douce Revanche Late Harvest  
Sauvignon Blanc - \$11

**CAPPUCCINO BROWNIE** 7

(add vanilla ice-cream 3)  
Pairing: Pacific Rim Framboise - \$7

**BANANA CRÈME BRULEE**  11

bourbon-vanilla bean custard / bananas /  
caramelized sugar  
Pairing: Elderton Golden Semillon - \$9

**FLOURLESS CHOCOLATE TORTE**  10

Belcolade chocolate / chocolate ganache  
Pairing: Taylor Fladgate Late Bottled  
Vintage Port - \$8

**DOUBLE CHOCOLATE BREAD PUDDING** 9

white & milk chocolate chips / raisins /  
bourbon sauce / whipped cream  
Pairing: The MSCC - \$9

**SORBET AND GELATO OF THE DAY**  7

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

### 12

**THE MSCC**

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

**PECAN FREEZE** (blended)

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

**ITALIAN MARTINI**

Cathead vodka / limoncello

**DARK OR WHITE**

**CHOCOLATE MARTINI** (shaken)  
Absolut Vanilia / Godiva Dark or White  
Chocolate liqueur

**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

# COFFEE DRINKS

<b>ESPRESSO</b>	<b>SINGLE 4.5 / DOUBLE 5.5</b>	<b>CAFFE LATTE</b>	<b>SINGLE 5.5 / DOUBLE 6</b>
<b>CAPPUCINO</b>	<b>SINGLE 5 / DOUBLE 6</b>	<b>CAFFE MOCHA</b>	<b>6</b>
<b>CAPPUCCINO FLOAT</b>	<b>6.5</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>	<b>NV</b>	<b>7</b>
<b>DOMAINE BELLEGARDE - JURANÇON, FRANCE</b>	<b>NV</b>	<b>8</b>
<b>ELDERTON GOLDEN SEMILLON - BAROSSA, AUSTRALIA</b>	<b>2015</b>	<b>9</b>
<b>HALLET SAUTERNES - BOURDEAUX, FRANCE</b>	<b>2018</b>	<b>10</b>
<b>COQUEREL "LA DOUCE REVANCHE" LATE HARVEST SAUVIGNON BLANC - NAPA VALLEY, CA</b>	<b>2012</b>	<b>11</b>
<b>VILLA CALCINAIA VIN SANTO DEL CHIANTI CLASSICO - ITALY</b>	<b>2008</b>	<b>17</b>

## port

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

## madeira/sherry

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