






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  11
Belcolade chocolate / chocolate ganache
 Pairing: Taylor Fladgate Late Bottled
 Vintage Port - \$8

SEASONAL BERRY NAPOLEON 10
 delicate puff pastry / mascarpone cream /
 fresh seasonal berries / white chocolate sauce
 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**

FRENCH MARTINI
 vodka / creme de cassis /pineapple juice

**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

WHITE PUMPKIN PIE
 Cathead Honeysuckle / Kahlua / pumpkin purée

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

ESPRESSO MARTINI
 Espresso / Grey Goose / coffee liqueur /
 Tuaca vanilla liqueur

TUSCAN ANGEL
 Coffee / Frangelico / light Creme de Cocoa /
 frothed milk

SHANKY'S BOOT SLIPPER (SHAKEN)
 Shanky's Whip / espresso / Buffalo Trace
 bourbon cream / Kahlua / Tuaca

STAFF DESSERTS
 Buffalo Trace Cream / Bumbu Rum Cream /
 Amarula Cream / Five Farms Irish Cream /
 Bailey's Salted Caramel / Disaronno Amaretto
 Cream / Pritchard's Sweet Lucy Bourbon
 Cream

COFFEE DRINKS

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

port

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

madeira/sherry

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