

ITALIAN RESTAURANT & BAR



DESSERT

PEANUT BUTTER-CHOCOLATE PIE   11
peanut butter mousse / chocolate ganache /
pecan crust / whipped cream

TIRAMISU 10
espresso & rum-soaked ladyfingers /
mascarpone cheese/ cocoa
Pairing: Stanley Lambert Choc-a-Bloc

CHEESECAKE OF THE DAY 10
ask your server for details
Pairing: Coquerel La Douce Revanche Late Harvest

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

BANANA CRÈME BRULEE  11
Bourbon-vanilla bean custard / bananas /
caramelized sugar

FLOURLESS CHOCOLATE TORTE  11
Belcolade chocolate / chocolate ganache
Pairing: Taylor Fladgate Late Bottled

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

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 / 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 / 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	12
cappuccino / scoop of vanilla ice cream / served in a tall glass		Irish whiskey / coffee / whipped cream	
RUSSIAN COFFEE	12	FR-ANGELIC-O CHOCOLATE	12
Stolichnaya vodka / cinnamon Torani / topped with frothed milk / ground cinnamon		cocoa / steamed milk / Frangelico / housemade whipped cream	
CAFFE AMORE	12	CAFFE BRAVO!	12
Bailey's Irish Cream / Kahlua / Amaretto / frothed milk		Amaretto / dark crème de cacao / vanilla Torani / topped with frothed milk	

dessert wines

	VINTAGE	GLASS
DOMAINE BELLEGARDE - JURANÇON, FRANCE	NV	8
ELBERTON 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