

After Dinner Drinks

specialty coffees 7

COFFEE NUDGE

Kahlua, Brandy, creme de cocoa, coffee, whipped cream

AMARETTO COFFEE

Disaronno Amaretto, coffee, whipped cream

MEXICAN COFFEE

Kahlua, Tequila, coffee, whipped cream

IRISH COFFEE

Jameson Irish Cream, coffee, whipped cream

single malt scotch

Balvenie 12 year Double Wood	12
Glenfidich 15 year	13
Glenlivet 12 year	11
Glenmorange 14 year	
Quinta Ruban (Portwood)	12
Johnnie Walker Blue Label	35
Laphroiaig 10 year	12
Lagavulin 8 year	12
Macallan 12 year	13
Macallan 18 year*	40

bourbon

Basil Hayden	11
Blanton*	15
Bulleit	10
Jefferson's Reserve	13
Knob Creek 9 year	12
Maker's Mark 46	12
Russel's Reserve 10 year	12
Wild Turkey Rare Breed	13
Woodford Reserve	12

Please ask your server for additional options

cognac

Courvoisier VS	9
Hennessy VS	10
Hennessy XO	20
Rémy Martin VSOP	12

ports \ grappa

Taylor Fladgate	
First Estate Ruby	8
Sandeman 10 year Tawny	8
Nonino Grappa (Merlot)	10

dessert wine

Banfi Brachetto D'Aqui Rosa Regale [187ml]	12
Michele Chiarlo Moscato D'Asti Nivole [375ml]	29

please inquire about private events!



all homemade desserts 8

BIG CARROT CAKE

with cream cheese icing, studded with pecans and shards of fresh toasted coconut. Incredibly moist!

MOLTEN LAVA CAKE ☺☺

served with vanilla bean and wild strawberry ice cream

NEW YORK STYLE CHEESECAKE ☺☺

traditional New York cheesecake flavored with a hint of natural vanilla and orange

CRÈME BRULÉE ☺☺

with Grand Marnier flavoring and caramelized sugar

TRADITIONAL TIRAMISU

AFFOGATO

vanilla bean ice cream and crushed Oreo cookies, layered with a shot of hot espresso and creamy Baileys Irish Cream

LAYERED WHITE & DARK CHOCOLATE MOUSSE CAKE

CANNOLI

with homemade vanilla filling

NUTELLA, WALNUT & BANANA CREPES

served warm with vanilla bean and wild strawberry ice cream

SORBET & GELATO ☺☺

ask server for assortment of flavors

CAPPUCINO 5

SINGLE ESPRESSO 3.5

DOUBLE ESPRESSO 5