

Sweet Treats made in-house

S'more Cream Puff

craquelin choux pastry filled in with
chocolate pastry cream topped
with toasted marshmallow 9

Peach Cobbler

cinnamon spiced peaches, puff pastry,
vanilla ice cream, and peach caramel sauce 12

Oreo Cheesecake

NY style Oreo swirled cheesecake, Oreo crumb
crust, homemade whipped cream 12

Vanilla Creme Brûlée

rich vanilla custard with a
caramelized crust and seasonal berries 9 **Gluten
FREE**

Peanut Butter Chocolate Mousse

smooth dark chocolate mousse,
topped with peanut butter whipped cream
and peanut butter cups 9 **Gluten
FREE**

Key Lime Pie

graham cracker and cinnamon crust,
mango coulis, fruit garnish,
mascarpone whipped cream 10

The Greatest Ice Cream on the Planet From Taharka Brothers 8.5

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
Mango Sorbet

**please make your server aware of any allergies*

AFTER DINNER

Ports

- Dow's Late Bottled Vintage* 5
Sandeman Founders Reserve 5
Harvey Bristol Cream 5.5
Taylor Fladgate 20 Year 12.75
Fonseca 20 Year 13.5

Cognacs

- E&J VSOP* 4.25
Hennessy VSOP 18
Courvoisier VSOP 13
Remy Martin VSOP 12.5

Cordials

- | | |
|---------------------------------|---------------------------|
| <i>Amaretto di Saronno</i> 8.5 | <i>Grand Marnier</i> 9.75 |
| <i>B&B</i> 9.5 | <i>Irish Mist</i> 7.5 |
| <i>Bailey's Irish Cream</i> 8.5 | <i>Kahlua</i> 6.75 |
| <i>Chambord</i> 9.5 | <i>Licor 43</i> 8 |
| <i>Cointreau</i> 9.75 | <i>Sambuca</i> 8.75 |
| <i>Drambuie</i> 10.75 | <i>Tia Maria</i> 7.5 |
| <i>Frangelico</i> 9.25 | <i>Tuaca</i> 6 |

Cocktails

- Irish Coffee (Kahlua, Jameson)* - 6.5
Nutty Irishman (Frangelico) - 6.5
Spanish Coffee (Tia Maria) - 6.5
Italian Coffee (Amaretto) - 6.5
Chocolate Martini - 11
Espresso Martini - 14
Salted Caramel Martini - 13

Digestifs

- Fernet Branca* - 12
Green Chartreuse - 18
Amaro Lucano - 9
Don Ciccio & Figli C3 Carciofo - 14
Genepy le Chamois - 13