

Sweet Treats made in-house

Red Velvet Cake

Soft and light 3- layer cake with a smooth cream cheese icing in between each layer, garnished with strawberries 10

Tiramisu

Classic Italian dessert made with lady fingers, whipped mascarpone cream, coffee syrup, cocoa powder 9

Lemon Blueberry Cheesecake

topped with a blueberry compote, homemade whipped cream 12

Irish Cream Creme Brûlée

rich Irish cream custard with caramelized crust and nutmeg 8 Gluten FREE

Hot Chocolate Mousse

smooth dark chocolate mousse, hot fudge, and homemade whipped cream 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 5/9.5

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

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