

Sweet Treats made in-house

Berry Crumble

baked fresh berry mix topped with a crumble,
and finished with our vanilla ice cream
swirled with blueberry sauce 9

Pina Colada Trifle

a layered sweet coconut, pineapple cake,
coconut nutmeg buttercream,
pineapple compote, maraschino cherry 9

Strawberry Cheesecake

NY style cheesecake, graham cracker crust,
strawberry sauce, mint sprig,
homemade whipped cream 10

Banana Foster Creme Brûlée

banana and myers's rum infused vanilla custard
with a caramelized banana and crust 8 Gluten
FREE

Oreo Chocolate Mousse

a smooth dark chocolate mousse,
topped with Oreo crumbs,
homemade whipped cream 8

Key Lime Pie

graham cracker and cinnamon crust,
mango coulis, fruit garnish,
mascarpone whipped cream 9

The Greatest Ice Cream on the Planet From Taharka Brothers 7.5

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
Blueberry Streusel
Jazzman's Blues

**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