

Sweet Treats *made in-house*

Guava Cake

cream cheese and guava layered vanilla cake,
topped with cream cheese glaze,
guava sauce 10

Berry Crumble

baked fresh berry mix topped with a crumble,
and finished with our vanilla ice cream
swirled with blueberry sauce 10

Strawberry Cheesecake

NY style cheesecake, graham cracker crust,
strawberry sauce, whipped cream,
fresh strawberries 12

Banana Foster Creme Brûlée

banana and myers's rum infused vanilla custard
with a caramelized banana and crust 9 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 10

The Greatest Ice Cream on the Planet From Taharka Brothers 5/9.5

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
Seasonal 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