

Sweet Treats *made in-house*

Guava Cake

cream cheese and guava layered vanilla cake,
topped with cream cheese glaze,
guava sauce 9

Peach Bread Pudding

dense sourdough bread with fresh
diced peaches, vanilla bean ice cream,
peach cream sauce 12

Strawberry Cheesecake

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

Vanilla Creme Brûlée

rich custard with a caramelized
crust, fresh berries 9

**Gluten
FREE**

Chocolate Mousse

smooth dark chocolate mousse,
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
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