

# *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

## **Honey Pistachio Creme Brulee**

rich honey pistachio custard,  
caramelized crust and roasted pistachio 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

- 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