

Sweet Treats made in-house

Peppermint Cheesecake

White chocolate peppermint cheesecake,
on a gluten free graham cracker crust,
homemade whipped cream 10 **Gluten
FREE**

Heath Bar Chocolate Mousse

a smooth dark chocolate mousse,
topped off with a Heath bar crumble, almonds,
homemade whipped cream 8 **Gluten
FREE**

Egg Nog Creme Brulee

rich custard with caramelized crust nutmeg
and cinnamon 8 **Gluten
FREE**

Gingerbread Bread Pudding

dense seasonal sourdough bread, soaked in
gingerbread seasonings,
topped with vanilla bean ice cream
& caramel toffee sauce 8

Key Lime Pie

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

Peanut Butter Pot De Crème

a twist on a classic French cooked custard
that is rich and decadent, topped with a chocolate
ganache & a gluten free peanut butter cookie 8 **Gluten
FREE**

The Greatest Ice Cream on the Planet From Taharka Brothers 7.5

Vanilla Bean
Chocolate Love
Salted Caramel
Mango Sorbet
Honey Graham
Caramel Crunch

**please make your server aware of any allergies*

AFTER DINNER

Ports

- Dry Sack* 4.75
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 |

After Dinner Drinks

- Irish Coffee* - 6.5
Nutty Irishman - 6.5
Spanish Coffee - 6.5
Italian Coffee - 6.5
Chocolate Martini - 11
Espresso Martini - 14

Digestifs

- Fernet Branca* - 12
Green Chartreuse - 18
Amaro Lucano - 9
Don Ciccio & Figli C3 Carciofo - 14
Genepy le Chamois - 13