

Sweet Treats *made in-house*

Carrot Cake

a sweet and moist spice cake, full of cut carrots,
cream cheese icing 9

Pineapple Cake

vanilla cake, pineapple filling,
cinnamon whipped cream on top,
pineapple caramel sauce 9

NY Strawberry Cheesecake

a New York style cheesecake with a
graham cracker crust, topped with
homemade strawberry sauce 10

Honey Pistachio Creme Brûlée

rich honey pistachio custard,
caramelized crust,
topped with candied pistachio 8 Gluten
FREE

German Chocolate Mousse

a smooth dark chocolate mousse,
topped off with a shredded coconut
& chopped pecans,
homemade whipped cream 8 Gluten
FREE

Key Lime Pie

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

The Greatest Ice Cream on the Planet From Taharka Brothers 7.5

Vanilla Bean

Chocolate Love

Salted Caramel

Strawberry (*Non-Dairy*)

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 8.5</i>	<i>Grand Marnier 9.75</i>
<i>B&B 9.5</i>	<i>Irish Mist 7.5</i>
<i>Bailey's Irish Cream 8.5</i>	<i>Kahlua 6.75</i>
<i>Chambord 9.5</i>	<i>Licor 43 8</i>
<i>Cointreau 9.75</i>	<i>Sambuca 8.75</i>
<i>Drambuie 10.75</i>	<i>Tia Maria 7.5</i>
<i>Frangelico 9.25</i>	<i>Tuaca 6</i>

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