

Sweet Treats

made in-house

Salted Caramel Pot De Creme

A twist on a classic French cooked custard that is rich and decadent, topped with a caramel sauce, sea salt flakes, homemade whipped cream 8 Gluten FREE

Carrot Cake

a sweet and moist spice carrot cake, cream cheese icing, garnished with dried candied carrots 9

Strawberry Cheesecake

NY style cheesecake, graham cracker crust, strawberry sauce, mint sprig, homemade whipped cream 10

Banana Foster Creme Brûlée

banana and myers's rum infused vanilla custard with a caramelized banana and crust 8 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 9

The Greatest Ice Cream on the Planet From Taharka Brothers 7.5

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
Non-Dairy Blueberry Jasmine

**please make your server aware of any allergies*

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AFTER DINNER

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

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* 6
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 |

Digestifs

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

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