
· **after dinner drinks** ·

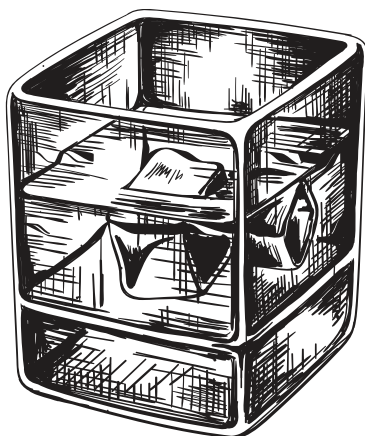
COGNAC & BRANDY

Taylor Fladgate , 10 Yr Tawny Port	12
Taylor Fladgate , 20 Yr Tawny Port	16
Taylor Fladgate , 30 Yr Tawny Port	35
Pedro Ximenez , Sherry, Hidalgo	12
Sablettes , Sauternes	15
Pacific Rim , Riesling Ice Wine	13
Remy Martin , Cognac, VSOP	21
Remy Martin , Cognac, XO	60
Hennessy , Cognac, VS	17
Clos Martin , Armagnac, XO	16
Poli , Brandy, Ciliegie di Poli	16

SINGLE MALTS

2oz

Lagavulin 16 Yr	34
Oban 14 Yr	30
Glenlivet 12 Yr	25
Macallan 12 Yr	30
Laphroaig 10 Yr	25



· **desserts** ·

Pumpkin Cheesecake w/ Candied Pecans & Caramel Sauce	10
Grilled Pound Cake Ice Cream Sandwich	10
'Almond Joy' Coconut Sorbet, Chocolate Sauce & Almonds	10
Warm & Goey Chocolate Chip Cookie w/ Vanilla Ice Cream	10
Abita Root Beer Float	9
Young's Chocolate Stout Float	12
Ice Cream/Sorbet (the bent spoon)	9
Vanilla Ice Cream	7
House-Made Chocolate Sauce	2
House-Made Caramel Sauce	2

· **coffee** ·

Café Pierre El Dorado Rum, Grand Marnier, Kahlua, Cognac	13
Cloud Nine Stoli Vanil, Chocolate Liqueur, Nocello	13
Irish Coffee Irish Whiskey, Coffee, Raw Sugar, Home-made Fresh Cream	13
Noccino Cappuccino, Nocello Walnut Liqueur	13
Cappuccino Martini Stoli Vanil, Nocello, Chocolate Liqueur, Kahlua, Fresh Espresso	15
Espresso Martini Stoli Vanil, Kahlua, Fresh Espresso	15

