
*** desserts ***

Lemon Tart	13
House-made Tiramisu	13
Grilled Pound Cake Ice Cream Sandwich	13
‘Almond Joy’ Coconut Sorbet, Chocolate Sauce & Almonds	13
Warm & Goopy Chocolate Chip Cookie w/ Vanilla Ice Cream	12
Chocolate Bread Pudding w/ Bourbon Caramel Sauce & Vanilla Ice Cream	12
Vanilla Crème Brulee	14
Root Beer Float	11
Ice Cream/Sorbet (The Bent Spoon)	11
Flourless /Chocolate Torte, w/ caramel whipped cream, bruleed strawberry	14
Vanilla Ice Cream	11
House-Made Chocolate Sauce	3
House-Made Caramel Sauce	3

*** coffee ***

Café Pierre, El Dorado Rum, Grand Marnier, Kahlua, Cognac	14
Cloud Nine, Stoli Vanil, Chocolate Liqueur, Nocello	14
Irish Coffee, Irish Whiskey, Coffee, Raw Sugar, Home-made Fresh Cream	14
Noccino, Cappuccino, Nocello Walnut Liqueur	14
No Strings Attached Vanilla Vodka, Crème de Cocoa, & Chambord, Topped w/ Prosecco	16
Cappuccino Martini, Stoli Vanil, Nocello, Chocolate Liqueur, Kahlua, Fresh Espresso	16
Espresso Martini, Stoli Vanil, Kahlua, Fresh Espresso	16

*** after dinner drinks ***

COGNAC, PORT, ETC . . .	2oz
Taylor Fladgate, 10 Yr Tawny Port	12
Taylor Fladgate, 20 Yr Tawny Port	17
Taylor Fladgate, 30 Yr Tawny Port	40
Pedro Ximenez, Sherry, Hidalgo	12
Ch. Roumieu, Sauternes	15
Pacific Rim, Riesling Ice Wine	13
Remy Martin, Cognac, VSOP	22
Hennessy, Cognac, VS	17
Clos Martin, Armagnac, XO	16

CORDIALS, DIGESTIFS & LIQUEURS	2oz
Caffo Amaretto Fratelli d’Italia	12
Caffo Vecchio Amaro del Cappel	12
Chartreuse, Green	20
Chartreuse, Yellow	20
Faretti Biscotti Famosi Liqueur	14
Fernet-Branca	12
Meletti Coffee Liqueur	12
Romana Sambuca Liqueur, Classico	12

SINGLE MALTS	2oz
Lagavulin 16 Yr	34
Oban 14 Yr	34
Glenlivet 12 Yr	26
Macallan 12 Yr	32

