

DESSERT SELECTIONS

BANANAS FOSTER BREAD PUDDING \$8.00

Caramelized Bananas, Bourbon Anglaise

COCONUT TAPIOCA BRÛLÉE \$7.00

White and Dark Chocolate Macaroons

WHITE CHEDDAR APPLE PIE \$8.00

Butterscotch Ice Cream

CHOCOLATE LAVA CAKE \$8.00

Molten Chocolate Center, Raspberry Sauce,
Vanilla Ice Cream

KEY LIME TART \$8.00

Chocolate Shell, Candied Citrus Zest,
Fresh Berries

FIG and MARSALA CHEESECAKE \$7.00

Fig Brittle, Fresh Berries



DESSERT “SHOTS”

\$3.00 Each or \$10.00 Flight

CARAMEL APPLE

Cinnamon Baked Apples, Caramel Sauce

CHOCOLATE ESPRESSO

Double Chocolate Cake, Milk Chocolate Espresso Mousse

CRANBERRY WALNUT COBLER

Spiced Cranberry Filling, Walnut Streusel Topping

RED VELVET

Classic Red Velvet Cake, Sweet Buttercream



COFFEE DRINKS

BAILEYS IRISH CREAM and COFFEE \$10.00

SPANISH COFFEE \$10.00

Tia Maria Liqueur, Myers’s Dark Rum, Coffee, Whipped Cream

KEOKE COFFEE \$10.00

Kahlúa Coffee Liqueur, Crème de Cacao, Christian Brothers Brandy,
Coffee, Whipped Cream

COGNACS

COURVOISIER V.S \$10.00

A fruity, delicate taste with a bouquet suffused with ripe fruit and spring flowers. The aroma is rich, fresh and oaky balanced with the vigor of a young cognac.

HENNESSY V.S \$10.00

Hennessey VS is a blend of around 40 “eaux-de-vie” with scents of oak and vanilla, hints of red berries, followed by lighter notes of hazelnut, as well as floral notes.

HENNESSY V.S.O.P \$21.00

Hennessey VSOP is an accomplished blend of around 60 “eaux-de-vie”. The harmony and subtlety of the Cognac are touched with mild notes of licorice and sweet nuances of honey.

MARTEL V.S.O.P \$20.00

A skillful blend of grapes from the Grande and Petit Champagne areas provide vigor, finesse and length. The aroma of light grapes, some wood, and a touch of vanilla.

MARTEL CORDON BLEU \$40.00

Exceptionally smooth and round with a rich golden copper color. Rich in fruit and wood aromas with a delicate aftertaste due to long aging.

RÉMY MARTIN V.S.O.P \$25.00

A fine smooth Cognac with rich plummy fruit flavors, aromas and a good dose of oak at the finish.

RÉMY MARTIN XO \$45.00

A Cognac with supreme richness with the aromas of floral, fruity and spicy tones. Velvet texture and opulent density.

RÉMY LOUIS XIII \$265.00

The cognac is produced using grapes from the Grande Champagne terroir of Cognac, France. It is blended from “eaux-de-vie,” some more than a century in age, and then it is aged in tiercons, barrels that are several hundred years old, in its own cellar.

PORTS

TAYLOR FLADGATE, 40 yr. \$40.00

SANDEMAN, 20 yr. Tawny \$18.00

FONSECA TAWNY, 10 yr. \$15.00

SANDEMAN “FOUNDERS RESERVE” \$8.00

GRAHAM’S SIX GRAPE \$9.00

CORDIALS

ROMANA SAMBUCCA \$10.00

BAILEYS IRISH CREAM \$10.00

GRAND MARNIER \$12.00

GRAND MARNIER, 100 yr. \$25.00

LIMONCELLO \$9.00

FRANGELICO \$12.00

KAHLÚA \$10.00

DRAMBUIE \$9.00

SINGLE MALT SCOTCH

GLENLIVET, 12 yr. \$11.00

Lively gold in color showing a perfect balance of fruit and floral aromas, it has a hint of oak with a nutty finish.

MACALLAN, 12 yr. \$12.00

Rich gold in color with a hint of rich dried fruits and sherry balanced with wood smoke and spice.

CRAGGANMORE, 12 yr. \$12.00

A complex nose of sweet floral fragrances, with some honey and vanilla with hints of sweet wood, smoke and sandalwood with a long malt driven finish.

TALISKER \$15.00

A full-bodied Scotch with clouds of smoke and strong barley–malt flavors with a huge long peppery finish.

OBAN \$16.00

A full-bodied Scotch, olive gold in color with dried figs, honey sweet spices on the palate with a long sweet smooth finish.

MACALLAN, 18 yr. \$32.00

Light mahogany in color with a hint of rich dried fruit with spice, clove, orange and wood smoke.