



DESSERT MENU

Lunch • Dinner

Happy Hour • Take-Out • Catering

HOT COFFEE DRINKS

WITH ALCOHOL

Baileys Irish Cream Coffee	8.00
Baileys Irish Cream, Coffee	
Disaronno Amaretto Cappuccino	8.00
Disaronno Amaretto, Milk	
Chocolate Breeze	8.00
Absolut Vanilia Vodka, Chocolate, Coffee, Milk	
Warm Snowfall.	8.00
Grey Goose Vodka, Frangelico, Chambord, Coffee, Whipped Cream	
Gingerbread Irish Coffee	8.00
Baileys Irish Cream, Pumpkin Spice, Coffee, Whipped Cream	

HOT COFFEE DRINKS

NON-ALCOHOLIC

Espresso	3.95
Double Espresso	4.95
Cappuccino	4.95
Cafe Mocha	4.50
Cafe Latte	4.50
Hot Chocolate.	3.50

All Coffee Drinks Regular or Decaffeinated

AFTER DINNER DRINKS

COGNAC / CORDIALS / PORTS

Hennessy / Courvoisier VS	10.00
Hennessy VSOP	11.00
Hennessy XO	27.00
Remy Martin VSOP	13.00
Baileys Irish Cream	10.00
Fernet Branca	11.00
Grand Marnier.	12.50
Sambuca Romana	10.00
Graham's Six Grapes Port	10.50
Taylor 10 year Tawny Port.	11.50

Dessert Menu

Made from Scratch

Your Choice \$8

Cinnamon Apple Walnut Crisp

Vanilla Ice Cream, Salted Caramel Sauce

Fudge Brownie Sundae

Vanilla Ice Cream, Caramel,
Chocolate Sauce, Candied Pecans

Key Lime Pie

Key Lime Custard, Graham Cracker Crust,
Raspberry Puree, Whipped Cream,
Lime Zest

Banana Cream Pie

Vanilla Custard, Chocolate Mousse,
Bananas, Salted Caramel Sauce,
Whipped Cream

Chef's Seasonal Special

Ask your server