
DESSERT COCKTAILS

CHOCOLATINI

*Vodka - White & Dark Crème de Cacao - Godiva Chocolate
Liqueur*

ESPRESSOTINI

*Fresh Brewed Espresso - Vodka - Coffee
Liqueur*

CARAMEL S'MORE

*Vanilla Vodka - Lovoka Caramel - White Cacao - Bailey's -
Kahlua*

SPICED OATMEAL COOKIE

Jager Spice - Bailey's - Butter schnapps - Grand Marnier

ORANGE CREAMSICLE

Vanilla Vodka - Cointreau - Orange Juice - Half & Half

COFFEE DRINKS

BAILEY'S COFFEE

Bailey's Irish Cream - Coffee - Whipped Cream

MEX-ITALI COFFEE

Amaretto - Tequila - Coffee - Whipped Cream

IRISH COFFEE

Jameson - Sugar Cube - Coffee - Whipped Cream

NUTTY IRISHMAN

Bailey's - Frangelico - Coffee - Whipped Cream

CARMELLETTO

Lovoka Caramel - Kahlua - Coffee - Whipped Cream

DESSERT MENU

TOASTED BREAD PUDDING 9

*Served warm with Jack Daniels sauce and vanilla bean
ice cream*

RICH WARM CHOCOLATE BROWNIE 9

Served with vanilla bean ice cream

NEW YORK CHEESECAKE 9

Served with a raspberry sauce

CHEF MICHAELS' CRÈME BRULEE 11

Vanilla, Chocolate, Coconut or Seasonal

CHEF MICHAELS' CRÈME BRULEE SAMPLER 10

3 mini crème brulees: Vanilla, Chocolate and Coconut

CHOCOLATE DECADENCE 10

Rich, dense chocolate with hazelnut filling

CHOCOLATE CAKE 9

Seven layered

ARTIC SUMMER 10

Fresh fruit foster over vanilla bean ice cream

PORTS AND DESSERT WINE

Ficklin, Old Vine Tinta Port 7.5

Graham's Six Grapes Reserve Port 8

Mitchell Katz, JK's Traditional Port 12

Graham's 10 year Tawny Port 12

Graham's 20 year Tawny Port 15

Graham's 30 year Tawny Port 20

Merryvale Antigua Muscat Dessert Wine 13

Dolce Late Harvest Table Wine '07 25