

Sweet Treats *made in-house*

Banana Pudding

whipped banana pudding, layered with
vanilla wafers, fresh bananas,
drizzled with caramel sauce 9

Apple Delight

cinnamon caramel apples, caramel sauce,
graham cracker tart, candied walnuts
homemade cool whip 10

Pumpkin Cheesecake

graham cracker crumb crust,
pumpkin creme anglaise, candied pumpkin seeds
homemade whipped cream 12

Caramel Creme Brulee

rich caramel custard, caramelized crust 9 **Gluten
FREE**

Raspberry Chocolate Mousse

smooth dark chocolate mousse,
topped with raspberry compote,
and homemade whipped cream 9 **Gluten
FREE**

Key Lime Pie

graham cracker and cinnamon crust,
mango coulis, fruit garnish,
mascarpone whipped cream 10

The Greatest Ice Cream on the Planet **From Taharka Brothers 8.5**

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
Non Dairy Strawberry
Mango Sorbet

**please make your server aware of any allergies*

AFTER DINNER

Ports

- Dow's Late Bottled Vintage* 5
Sandeman Founders Reserve 5
Harvey Bristol Cream 5.5
Taylor Fladgate 20 Year 12.75
Fonseca 20 Year 13.5

Cognacs

- E&J VSOP* 4.25
Hennessy VSOP 18
Courvoisier VSOP 13
Remy Martin VSOP 12.5

Cordials

- | | |
|---------------------------------|---------------------------|
| <i>Amaretto di Saronno</i> 8.5 | <i>Grand Marnier</i> 9.75 |
| <i>B&B</i> 9.5 | <i>Irish Mist</i> 7.5 |
| <i>Bailey's Irish Cream</i> 8.5 | <i>Kahlua</i> 6.75 |
| <i>Chambord</i> 9.5 | <i>Licor 43</i> 8 |
| <i>Cointreau</i> 9.75 | <i>Sambuca</i> 8.75 |
| <i>Drambuie</i> 10.75 | <i>Tia Maria</i> 7.5 |
| <i>Frangelico</i> 9.25 | <i>Tuaca</i> 6 |

Cocktails

- Irish Coffee (Kahlua, Jameson)* - 6.5
Nutty Irishman (Frangelico) - 6.5
Spanish Coffee (Tia Maria) - 6.5
Italian Coffee (Amaretto) - 6.5
Chocolate Martini - 11
Espresso Martini - 14
Salted Caramel Martini - 13

Digestifs

- Fernet Branca* - 12
Green Chartreuse - 18
Amaro Lucano - 9
Don Ciccio & Figli C3 Carciofo - 14
Genepy le Chamois - 13