

Sweet Treats made in-house

Red Velvet Cake

Soft and light 3- layer cake with a smooth cream cheese icing in between each layer, garnished with strawberries 10

Orange Cranberry Cake

cranberry infused orange mini bundt cake, drizzled with Grand Marnier anglaise, cranberry compote, homemade whipped cream 9

Black Forest Cheesecake

chocolate cheesecake on an Oreo crumb crust, topped with a cherry compote, homemade whipped cream 12

Irish Cream Creme Brûlée

rich Irish cream custard with caramelized crust and nutmeg 8 **Gluten FREE**

Hot Chocolate Mousse

smooth dark chocolate mousse, hot fudge, 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 5/9.5

Vanilla Bean
Chocolate Love
Salted Caramel
Honey Graham
Caramel Crunch
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