

Sweet Treats made in-house

Carrot Cake

a sweet and moist spice carrot cake,
cream cheese icing, garnished
with dried candied carrots 10

Tiramisu

Classic Italian dessert made with lady fingers,
whipped mascarpone cream,
coffee syrup, cocoa powder 9

Lemon Blueberry Cheesecake

topped with a blueberry compote,
homemade whipped cream 12

Lemon Lavender Creme Brûlée

lemon & lavender infused vanilla custard
with a caramelized crust 9 Gluten
FREE

Oreo Chocolate Mousse

a smooth dark chocolate mousse,
topped with Oreo crumbs,
homemade whipped cream 8

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