Desserts
made in-house

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

Dubai Chocolate Pot de Creme
classic French cooked custard
that is rich and decadent, topped with
pistachio cream and toasted kataifi pastry 10

Goat Cheese Cheesecake
goat cheese cheesecake with a
pistachio graham cracker crust,,
drizzled with honey, candied pistachios 12

Maple Creme Brûlée
maple infused custard with a
caramelized crust 9 Gluten FREE

Oreo Chocolate Mousse
a smooth dark chocolate mousse,
topped with Oreo crumbs,
homemade whipped cream 9

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
Black Cherry Chunk
Strawberry Chip
Honey Graham
Caramel Crunch
Seasonal Sorbet

**please make your server aware of any allergies*

AFTER DINNER

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 – 13

Bluestone Espresso Martini – 15

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 6

Hennessy VSOP 18

Courvoisier VSOP 13

Remy Martin VSOP 12.5

Cordials

Amaretto di Saronno 8.5

B&B 9.5

Bailey's Irish Cream 8.5

Chambord 9.5

Cointreau 9.75

Drambuie 10.75

Frangelico 9.25

Grand Marnier 9.75

Irish Mist 7.5

Kahlua 6.75

Licor 43 8

Sambuca 8.75

Tia Maria 7.5

Tuaca 6.5

Digestifs

Fernet Branca - 12

Green Chartreuse - 18

Amaro Lucano - 9

Don Ciccio & Figli C3 Carciofo - 14

Genepy le Chamois - 13