



SPECIALTY COFFEES & LIQUEURS

After-Dinner Liqueurs

5.25 – 9.50

Nothing completes the perfect meal better than the sweet rewards of your favorite liqueur. Savored alongside a fresh Espresso or Cappuccino only elevates the pleasure.

<i>Amaretto</i>	<i>Sambuca</i>
<i>Cointreau</i>	<i>Tia Maria</i>
<i>Frangelico</i>	<i>Grand Marnier</i>
<i>Amarula Cream</i>	<i>Godiva Chocolate</i>
<i>Baileys Irish Cream</i>	<i>Pama Pomegranate</i>



Dessert Wines & Port Wines

6.75 – 14.00

Apple Icewine, Quebec, Canada
Bonny Doon Muscat, California, USA
Quinta do Noval 10 year Tawny
Quinta do Noval 20 year Tawny

Cognacs & Eaux de Vie

6.75 – 105.00

Rémy Martin V.S.O.P, XO
Louis XIII Rémy Martin
Armagnac
Courvoisier V.S.O.P, XO
Hennessy Paradise Extra
Grappa



Specialty Coffees

2.25 – 3.95

Espresso Latte Mocha Cappuccino

Ask your server about some of our unique specialty coffees, all of which combine a range of our delicious liqueurs and your favorite style of coffee.

DESSERTS

Sweet Temptations

a trio of Fruit Cobbler, Floating Island, and Chocolate Cake

Fruit Cobbler

with Vanilla Ice Cream

Floating Island

Crisp Meringue, Vanilla Anglaise and Marinated Fruits

Rum Soaked Chocolate Cake

with Raspberry Glaze and Whipped Cream

Crunch Time Sundae

Rum Raisin Ice Cream, Pineapple, Whipped Cream and Croquant

NO SUGAR ADDED DESSERTS

Banana-Chocolate Crêpe

served with Mango Coulis and Coconut

Angel Food Cake

served with Strawberries and Whipped Cream

 Our Guests' Favorites

