



DESSERT \$12

CRÈME BRULEE

traditional French custard with a caramelized sugar top

CHEESECAKE

fresh berries all in a fresh baked graham cracker crust

TIRAMISU

layers of ladyfingers, soaked in espresso, Kahlua filled with a sweet mascarpone mousse and chocolate shavings

DULCE DE LECHE RICE PUDDING

cinnamon, raisins and whipped cream

WINTERY SWEETS

S'MORES FOR TWO \$22

graham crackers, marshmallows for grilling, pure melted milk chocolate served with warm peanut butter

FONDUE FOR TWO \$27

bananas, strawberries, chocolate chunk cookies, marshmallows, dark chocolate sauce dip

*All desserts are made daily in house

DESSERT COCKTAILS \$16

PEPPERMINT CREAM

baileys, crème de cacao, crème de menthe, chocolate

CHRISTMAS TREE

prosecco, cherry syrup, rosemary

GINGER MAN

spiced rum, cream liquor, cream, cloves

RICE PUDDING MARTINI

rumchata, Malibu rum, makers mark, strawberry

MILKY WAY

grey goose vodka, godiva chocolate liqueur, Crème de cacao

SPIRITS & DIGESTIFS

SCOTCH & WHISKEY

OBAN	\$17
MACALLAN12	\$17
MACALLAN18	\$36
MACALLAN RARE CASK	\$72
THE GLENFIDDICH 12	\$17
THE GLENFIDDICH 15	\$19
GLENLIVET 12	\$17
GLENLIVET 15	\$20
CHIVAS REGAL 12	\$17
CHIVAS REGAL 18	\$22
JW BLACK	\$17
JW BLUE	\$42
WOODFORD RESERVE	\$17
BASIL HAYDEN	\$16
BULLEIT BOURBON	\$16
BULLEIT RYE	\$17
MITCHERS RYE	\$16
BLANTONS	\$17
BOOKERS	\$17
BAKERS	\$19

CORDIALS

DISARONNO AMARETTO	\$14
GRAND MARNIER	\$14
FRANGELICO	\$14
SAMBUCA ROMANA	\$14
BAILEYS IRISH CREAM	\$14

SIPPING TEQUILA

PATRON SILVER	\$15
CAFÉ PATRON	\$16
HERRADURA REPOSADO	\$18
CLASE AZUL REPOSADO	\$21
DON JULIO BLANCO	\$17
DON JULIO ANEJO	\$26
DON JULIO 1942	\$35
DE LEON	\$21
CASAMIGOS REPOSADO	\$18
CASAMIGOS MEZCAL	\$18

COGNAC/BRAND

HENNESSY PRIVILEGE	\$20
REMY MARTIN XO	\$32
REMY MARTIN VSOP	\$18

DESSERT WINES/PORT

Fonseca "Bin 27" Fine Ruby Porto	\$13
Moscato D' asti Pertinace, Treiso, Italy	\$13