



DESSERT \$12

CRÈME BRULEE

traditional French custard with a caramelized sugar top

PUMPKIN CHEESECAKE

in a fresh baked graham cracker crust

DULCE DE LECHE RICE PUDDING

raisings, cinnamon, 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 17

STRAWBERRY FIELDS

absolut vanilla, rumchata, strawberry

MIDNIGHT EXPRESS

grey goose, godiva liquor, kahlua, grand marnier & espresso

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 GLENDFIDDICH 12	\$17
THE GLENDFIDDICH 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	\$23
DON JULIO BLANCO	\$17
DON JULIO ANEJO	\$26
DON JULIO 1942	\$35
DE LEON	\$21
CASAMIGOS REPOSADO	\$18
CASAMIGOS MEZCAL	\$18

COGNAC/BRAND

HENNESY PRIVILEGE	\$20
REMY MARTIN XO	\$32
REMY MARTIN VSOP	\$18
DUSSÉ	\$22

DESSERT WINES/PORT

Fonseca "Bin 27" Fine Ruby Porto	\$13
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