

ITALIAN
amaretto di saronno
MEXICAN
kahlua
IRISH
jameson's irish whiskey

Specialty Coffee \$12

PICCOLO
baileys, frangelico
amaretto, grand marnier
NUTTY IRISHMAN
baileys and frangelico

BELGIAN
godiva liquor
FRENCH
grand marnier

House-Made Desserts \$10

WARM APPLE CRISP
with tahitian vanilla gelato
CRÈME BRULÉE
custard with brûlée sugar top
PIGNOLI + ALMOND
FRANGIPANE TART
almond creme tart with tahitian
vanilla gelato

LAVA CAKE
chocolate flourless cake with
tahitian vanilla gelato (gf)
NEW YORK CHEESECAKE
served with raspberry coulis
TIRAMISU
mascarpone cream with lady
fingers and coffee liquor

PECAN CARAMEL BREAD
PUDDING
pecan, caramel + brioche in
egg custard
ALMOND MERINGUE
PAVLOVA
with mascarpone cream +
chardonnay poached
strawberries (gf)

Seasonal Berries \$11

Grand Marnier add \$10

Almond Biscotti \$9

with Samos Moscato \$12

Gelato or Sorbet \$9

please ask your server for today's
flavors

Tartufo \$9

Cheese Plate \$19

four cheeses varying in taste and
texture accompanied with honey
and almonds

Cognac

COURVOISIER VS \$14
COURVOISIER VSOP \$17
HENNESSY VS \$14
HENNESSY VSOP \$19
HENNESSY XO \$50

LANDY NUMERO 1 XO \$30
LARRESSINGLE
ARMAGNAC VSOP \$14
MARTELL CORDON BLEU
\$40
MARTELL XO \$50
METAXA 7 STAR BRANDY
greece \$10

VECCHIA ROMAGNA
BRANDY
italy \$11
REMY MARTIN VSOP \$19
REMY MARTIN XO \$50
REMY MARTIN LOUIS XIII
per ounce \$225

Grand Marnier

CUVEE DU CENTENAIRE (100 year) \$40

CUVEE DU CENT CINQUANTENAIRE
(150 year) \$60

Port

COCKBURN'S RUBY \$10
COCKBURN'S TAWNY \$10
COCKBURN'S 10YR. TAWNY
\$13

COCKBURN'S 20YR. TAWNY
\$16
DELAFORCE VINTAGE 1994
\$18
DUCKWALK BLUEBERRY
2014 \$14

FONSECA 'BIN 27' \$12
SANDEMAN 30 YR. TAWNY
\$22

Grappa

ALEXANDER \$11
ANTINORI "TIGNANELLO"
\$18

JACOPO POLI "SECCA" \$15

NONINO CHARDONNAY
\$18

Dessert Wine

NV BOUTARI "SAMOS" MUSCAT \$9

before placing your order, please inform your server if a person in your party has a food allergy.