



DESSERT MENU

Lunch • Dinner

Happy Hour • Take-Out • Catering

HOT COFFEE DRINKS

WITH ALCOHOL

Baileys Irish Cream Coffee	8.50
Baileys Irish Cream, Coffee	
Disaronno Amaretto Cappuccino	8.50
Disaronno Amaretto, Milk	
Chocolate Breeze	8.50
Absolut Vanilla Vodka, Chocolate, Coffee, Milk	
Warm Snowfall.	8.50
Grey Goose Vodka, Frangelico, Chambord, Coffee, Whipped Cream	
Gingerbread Irish Coffee	8.50
Baileys Irish Cream, Pumpkin Spice, Coffee, Whipped Cream	

HOT COFFEE DRINKS

NON-ALCOHOLIC

Espresso	4.00
Double Espresso	5.25
Cappuccino	5.25
Cafe Mocha	4.50
Cafe Latte	4.50
Hot Chocolate.	3.50

All Coffee Drinks Regular or Decaffeinated

AFTER DINNER DRINKS

COGNAC / CORDIALS / PORTS

Hennessy / Courvoisier VS	11.00
Hennessy VSOP	12.00
Hennessy XO	27.00
Remy Martin VSOP	13.50
Baileys Irish Cream	10.50
Fernet Branca	11.50
Grand Marnier.	13.00
Sambuca Romana	10.50
Graham's Six Grapes Port	11.00
Taylor 10 year Tawny Port.	12.00

Dessert Menu

Chef's Featured Dessert

Ask your Server for Today's Selection

Fruit Cobbler 8.25

Walnut Crumble Topping and

Served with Vanilla Ice Cream

Fudge Brownie Pie 8.25

Vanilla Ice Cream, Caramel,

Chocolate Sauce, Candied Pecans

Key Lime Pie 8.25

Key Lime Custard, Graham Cracker Crust,

Raspberry Puree, Whipped Cream,

Lime Zest

Carrot Cake 10.00

Cream Cheese Icing, Toasted

Pecans, Whipped Cream and

Dusted with Cinnamon

Vanilla Ice Cream or Seasonal Sorbet 6.50

Ask your server