



# Desserts

## Cappuccino Brownies

rich, gooey chocolate brownies laced with freshly ground espresso beans, served warm 5  
add vanilla ice cream 2

*Suggested pairing: Pedroncelli Port.*

## Tiramisu

espresso & rum-soaked lady fingers with layers of creamy mascarpone cheese 7

*Try this with a BRAVO! White Russian for a double-delectable treat.*

## Vanilla Creme Brulee with Caramelized Bananas

a rich, creamy vanilla bean custard topped with sliced bananas crusted with caramelized sugar 7

*The staff loves Elderton Botrytis Semillion dessert wine with this... an incredible pairing!*

## White Chocolate Pound Cake

with balsamic & vanilla macerated strawberries and blueberries 6  
*The JC Cellars Late Harvest Viognier will compliment the poundcake perfectly!*

## Chocolate Lovers Flourless Torte

our richest chocolate confection, made with Belcolade Belgian chocolate 6

*Try this combination... Broadbent Vintage '94 and chocolate... wow!*

## Pear Almond Tart

classic French-styled pastry dessert. Almond paste and sliced pear halves on a sweet pastry dough, topped with whipped cream 6

*Try the 2004 Louis Guntrum Eiswein.*

## Double Chocolate Bread Pudding

white chocolate bread pudding studded with dark chocolate chips and served with a warm Jim Beam bourbon sauce 7

*Match this BRAVO! favorite with a glass of Alvear Cream Sherry.*

## Sorbet or Gelato

try an Italian-style non-fat sorbet or a decadent ice cream... both by Bindi. ask for today's flavors 4

## Chocolate Hazlenut Praline Cake

gooey individual chocolate confection with praline pieces and Nutella 7

*Warres "Otima" Tawny Port is fantastic with this treat!*



# Specialty Coffees with Liqueurs

## Russian Coffee

Stolichnaya vodka & cinnamon Torani, topped with frothed milk and ground cinnamon 6.25

## Tuscan Angel

Frangelico light creme de cacao, steamed & frothed milk 6.75

## Belgian Coffee

Godiva white chocolate liquer and frothed milk 6.75

## Caffe Amore

Bailey's Irish Cream, Kahlua, Amaretto, topped with frothed milk 6.75

## Irish Coffee

Jameson Irish Whiskey & frothed milk 6.50

## Keoke Coffee

brandy & Kahlua, topped with frothed milk 6.75

## Caffe BRAVO!

Amaretto, dark creme de cacao, vanilla Torani syrup, topped with frothed milk 6.75



# Espressos & Cappuccinos

**Espresso** single 2.75, double 3.50

**Cappuccino** single 3, double 3.75

**Caffe Latte** single 3.75, double 4.50

**Mocha Latte** 4.25

## Cappuccino Float

cappuccino served in a tall glass with a scoop of vanilla ice cream 5.50

## Caffe Mocha

espresso with chocolate frothed milk 4

## BRAVO! Cappuccino

espresso, frothed milk, your choice of almond, amaretto, chocolate, hazlenut, irish cream or vanilla Torani syrup 4.50

## Hot Frangelico Chocolate

frothed milk, cocoa powder, Frangelico hazelnut liqueur, whipped cream 7.00

## Caffe Coretto

espresso with a splash of Grappa 6.00



# Dessert Wines

## Bonny Doon

**Vin de Glacier Muscat** 7

## Elderton Botrytis Semillion

(Australia) 9

## 2004 Torbreck Muscat Blanc

"The Bothie", Barossa Valley (Australia) 10

## 2005 JC Cellars Late Harvest

**Viognier - Ripken Vineyard** (California) 10

## 2004 Joseph "LaMagia" Botrytis

**Reisling Traminer** (Australia) 13

## Rutherglen Estates Muscat

(Australia) 13

## 2004 Louis Guntrum Eiswein

(Germany) 19.50

## 2002 Kracher Welschriesling

**TBA #3** (Austria) 25



# After Dinner Drinks

## After Dinner Martini

Absolut Vanilia premium vodka, Bailey's Irish Cream and Amaretto 7.00

## Amaretto Freeze

Amaretto di Saronna liqueur & vanilla ice cream 7.50

## Brandy Alexander

Raynal French brandy and dark Crème de Cacao liqueur, shaken with half & half and served on the rocks. 6.75  
frozen with ice cream 7.50

## Chocolate Martini

Dessert in a glass! Grey Goose premium vodka with light Crème de Cacao liqueur, shaken and served up in a cocoa-rimmed glass 7.50

## Espresso Martini

Espresso, Grey Goose premium vodka, Tia Maria liqueur, Tuaca vanilla liqueur 8.00

## Frangelico Freeze

Frangelico hazelnut liqueur & vanilla ice cream 7.50

## Hot Chocolate Mint

Hot cocoa made with steamed milk, Kahlua liqueur and peppermint schnapps 7.00

## Grasshopper

Crème de Menthe liqueur and Crème de Cacao, shaken with half & half and served on the rocks 7.50

## Key Lime Martini

Absolut Vanilia premium vodka, lime juice, lemon Torani syrup, and half & half 6.50

## Klondike Martini

Stolichnaya premium vodka, Peppermint Schnapps, Godiva White Chocolate liqueur, and half & half 7.50

## Roman Martini

Sambucca liqueur shaken with Stolichnaya premium vodka and served up with three espresso beans 8.00

## Toasted Almond

Kahlua and Amaretto liqueurs shaken with half & half, served on the rocks 7.00

## Vaniliatini

Absolut Vanilia premium vodka and Bailey's Irish Cream, served with chocolate shavings 7.00

## White Chocolate Martini

Absolut Vanilla premium vodka, Godiva White Chocolate liqueur and Bailey's Irish Cream shaken together and served in a cocoa-rimmed martini glass 7.50



# Apertifs & Liqueurs

## Amaretto Di Saronno

B & B

## Bailey's Irish Cream

## Campari

## Chambord

## Cointreau

## Drambuie

## Frangelico

## Galliano

## Godiva Dark Chocolate

## Godiva White Chocolate

## Grand Marnier

## Kahlua

## Midori

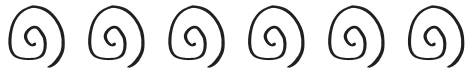
## Pernod

## Pimm's No. 1

## Sambucca

## Tia Maria

## Tuaca Vanilla Liqueur



# Ports, Madeiras & Sherries

## Broadbent Madeira Rainwater 6

## Ferreira Ruby Porto 6

## Pedroncelli Vintage Port 2003 (Dry Creek Valley) 6.50

## Graham's "Six Grapes" Reserve 7.75

## Alvear Cream Sherry - Montilla (Spain) 8

## Quinta Do Crasto Late Bottled Vintage 2000 8.50

## Warres "Otima" 10 yr. Tawny Port 9.50

## 1927 Alvear Solera (Spain) 15

## Broadbent 1994 Vintage Port 15



# Cognacs

## Hennessey VS 6.25

## Courvoisier VS 6.75

## Remy Martin VS 8.25

## Courvoisier VSOP 9.25

## Remy Martin VSOP 10.25