

Desserts

PEANUT BUTTER-CHOCOLATE PIE 11

peanut butter mousse / chocolate ganache
pecan crust / fresh whipped cream
white and dark chocolate sauces

Pairing: Warres Otima 10 year Tawny Port

TIRAMISU 10

espresso & rum-soaked ladyfingers
mascarpone cheese/ cocoa
white and dark chocolate sauces

Pairing: Caffe Amore

VEGAN CHOCOLATE CAKE 10

raspberry coulis / coconut milk whipped cream
balsamic macerated berries

Pairing: Taylor Flagate Late-Bottled Vintage Port

CHEESECAKE OF THE DAY 12

ask your server for details

VEGAN NAPOLEON 10

balsamic macerated berries / coconut whipped cream / puff pastry

Pairing: Glass of Prosecco

CAPPUCCINO BROWNIE 9

fresh whipped cream
white and dark chocolate sauces
add vanilla ice-cream \$3

Pairing: Shanky's Boot Slipper

BANANA CRÈME BRULEE 11

Bourbon-vanilla bean custard / bananas
caramelized sugar

Pairing: Chateau Petite Vedrines Sauternes

FLOURLESS CHOCOLATE TORTE 11

Belcolade chocolate / chocolate ganache
white and dark chocolate sauces

Pairing: Graham's Six Grapes Port

SEASONAL BERRY NAPOLEON 10

delicate puff pastry / fresh whipped cream
white chocolate sauce / balsamic macerated berries

Pairing: Glass of Prosecco

LEMON RICOTTA SEMOLINA CAKE 12

crumbled pistachio / local honey / whipped cream

Pairing: Perrin Muscat Beaugues de Venise



GLUTEN FREE OPTION AVAILABLE



CONTAINS NUTS



VEGETARIAN

** We have a \$25 cutting charge for guests bringing special desserts from the outside **

AFTER DINNER COCKTAILS

13

PEANUT BUTTER CUP

Skrewball peanut butter whiskey
dark crème de cacao / half & half / ice cream

FRANGELICO FREEZE

Frangelico hazelnut liqueur / light crème de cacao
half & half / ice cream

AMARETTO FREEZE

Amaretto liqueur / dark crème de cacao
half & half / ice cream

COFFEE ENHANCEMENTS

Buffalo Trace Cream / Bumbu Rum Cream
Amarula Cream / Hoodoo Chicory Liqueur
Disaronno Amaretto Cream / Pritchard's Sweet Lucy
Bourbon Cream

DOWN THE RABBIT HOLE

Magic Rabbit peanut butter & chocolate whiskey
praline liqueur / brown sugar syrup
angostura bitters / half & half

ALYSSA EXPRESS

Absolut Vanilia / Kahlua / Frangelico
Bailey's Amaretto / white chocolate liqueur
finished with half & half for the ultimate speakeasy drink

DARK OR WHITE CHOCOLATE MARTINI

Absolut Vanilia / dark or white chocolate liqueur

SHANKY'S BOOT SLIPPER

Shanky's Whip / espresso
Buffalo Trace bourbon cream / Kahlua / Tuaca

ESPRESSO MARTINI

espresso / vodka / coffee liqueur / Tuaca vanilla liqueur

COFFEE DRINKS

ESPRESSO	SINGLE 4 / DOUBLE 5	CAFFE LATTE	SINGLE 7 / DOUBLE 9
CAPPUCCINO	SINGLE 6 / DOUBLE 7	CAFFE MOCHA	7
CAPPUCCINO FLOAT	8	TRADITIONAL IRISH COFFEE	12
cappuccino / scoop of vanilla ice cream served in a tall glass		Irish whiskey / coffee / whipped cream	
TUSCAN ANGEL	12	FR-ANGELIC-O CHOCOLATE	12
coffee / Frangelico / light crème de cocoa frothed milk		cocoa / steamed milk / Frangelico housemade whipped cream	
CAFFE AMORE	12	CAFFE BRAVO!	12
coffee / Bailey's Irish Cream / Kahlua / Amaretto frothed milk		coffee / Amaretto / dark crème de cacao vanilla Torani / topped with frothed milk	

DESSERT WINES

	VINTAGE	GLASS
VIDAL – FLEURY MUSCAT DE BEAUMES – DE-VENISE – RHONE, FRANCE	2019	7
ELBERTON GOLDEN SEMILLON – BAROSSA, AUSTRALIA	2015	9
WEINREIDER SWEET SELECTION CHARDONNAY BEERENAUSSLESE – AUSTRIA	2013	10
COQUEREL “LA DOUCE REVANCHE” LATE HARVEST SAUVIGNON BLANC – NAPA VALLEY, CA	2012	11
PERRIN MUSCAT BEAUMES DE VENISE – FRANCE	2022	12
FELSINA VIN SANTO DI CHIANTI CLASSICO – ITALY	2013	13
HOPLER TROCKENBEERENAUSSLESE – AUSTRIA	2017	15
CHATEAU PETITE VEDRINES SAUTERNES – BORDEAUX, FRANCE	2017	16

PORT

	VINTAGE	GLASS
GRAHAM'S “SIX GRAPES” RESERVE	NV	8
TAYLOR FLADGATE LATE BOTTLED VINTAGE	2012	8
WARRES “OTIMA” 10 YEAR TAWNY	NV	10
GRAHAM'S 20 YEAR TAWNY	NV	15
WARRES VINTAGE PORT	2016	22

MADEIRA/SHERRY

	VINTAGE	GLASS
BROADBENT MADEIRA RAINWATER	NV	7
LUSTAU FINO JARANA – JEREZ-XERES SHERRY	NV	7
LUSTAU AMONTILLADO – LOS ARCOS – JEREZ-XERES SHERRY	NV	9
ALVEAR SOLERA 1927 PEDRO XIMINEZ SHERRY	NV	15