

# DESSERTS

Vanilla Bean Crème Brûlé  
Chilled creamy custard topped with a  
caramelized sugar crust...\$7.00

Warm Chocolate Peanut Butter Bombe  
Soft chocolate cake with a center of flowing ganache  
and peanut butter atop crème anglaise...\$9.00

Warm Bourbon Pecan Pie  
Toasted pecans and bits of dark chocolate in a sweet pastry  
crust, bourbon crème anglaise...\$7.50  
Top it with a scoop of vanilla ice cream...\$8.50

“Caramello”  
Caramel and milk chocolate mousse filled with a sweet  
caramel center...\$8.50

Flourless Chocolate Torte  
Decadent chocolate cake coated with chocolate ganache, with  
raspberry coulis and Chantilly cream...\$8.00

Tiramisu  
Espresso soaked ladyfinger bisquit, mascarpone  
mousse, and biscotti...\$7.50

# COFFEE DRINKS

Hot Nutty Irishman  
Baileys, Frangelico, and coffee....\$7.00

Italian Coffee  
Amaretto di Soronno and coffee...\$6.00

Keoke Coffee  
Kahlua, Brandy, Dark Crème de Cacao, and coffee...\$7.50

Spanish Coffee  
Kahlua, Brandy, and coffee....\$6.50

# DESSERT WINE

Bonny Doon Vin de Glaciere \$8  
Merryvale Antigua \$10

# COGNAC

Courvosiere VS \$9  
Hennessy VS \$8  
Martel VS \$9  
Remy Martin VSOP \$10  
Hennessy XO \$24

# PORT

Cockburns 10yr Tawny Port \$8  
Cockburns 20yr Tawny Port \$12  
Warres 10yr Tawny Port \$8  
Sandeman Founders Reserve \$9

# CORDIALS

Grande Marnier \$8  
B&B \$7  
Drambuie \$8  
Amaretto Di Saronno \$7  
Baileys \$7