


# Dessert, Coffee & Tea

Hot Chocolate Crème Brûlée 8   
with marshmallow fluff & white chocolate  
peppermint bark

Carrot Cake 7  
with pecan brittle, caramel sauce  
& orange whipped cream

Brown Butter Almond Cake 7  
with berry compote, almond brittle  
& orange whipped cream

Peanut Butter Pie 8  
with banana marshmallows, peanut butter  
chocolate chip ice cream, chocolate sauce  
& graham cracker crust

Chocolate Kahlua Caramel Tart 8  
with chocolate Kahlua ganash, dulce de leche  
& chai whipped cream

Sorbet Duo With Fresh Fruit 7   
ask your server what flavors we are serving today

Assortment Of Three Cheeses 15  
Chef's seasonal selection with honeycomb, candied pecans  
& assorted crackers

Apple Rum Raisin Crisp 7  
with walnut streusel & vanilla ice cream

 *These desserts are Gluten Free.*

## After Dinner Drinks

Specialty Coffee 8  
with Irish whiskey, Frangelico or Baileys Irish Cream, etc.

Flavored Coffee (Non Alcoholic) 4  
vanilla, raspberry, hazelnut or caramel with whipped cream

Espresso 3.5

100% Colombian Coffee or Hot Tea 2.75

Cappuccino 4

### *Cordials*

Amaretto Di Saronno 8  
Baileys Irish Cream 7.5  
B & B 9  
Chambord 9  
Drambuie 9  
Frangelico 7.5  
Godiva, White Or Dark 9  
Grand Marnier 9.5  
Irish Mist 7.5  
Sambuca Romana 7.5  
Boardroom Nocino  
Black Walnut Liqueur 8

### *Cognac & Special Brandy*

Hennessy XO 28  
Remy Martin VSOP 10  
D'Usse VSOP 11.5  
Courvoisier VS 9  
Larressingle Armagnac 12.5  
Boulard Calvados 9.5

*Dessert Wine*

Chateau Loupiac Gaudiet  
2018, France 7

### *Single Malt Scotch & Port*

Dalwhinnie 15 Year 12  
Lagavulin 16 Year 16  
Glenlivet 12 Year 10  
Highland Park 18 Year 28  
Balvenie Portwood 21 Year 35  
Sandeman 'Founders Reserve' 7  
Warre's Otima  
10 Year Tawny 12  
Cockburns 20 Year Tawny 14