

DESSERT

AFFOGATO AL CAFE

Häagen-Dazs vanilla ice cream
with a shot of cold brewed espresso coffee.
Served with a petite chocolate-orange pecan biscotti.

APPLE CRISP

Fresh local apples, pure cane sugar and
cinnamon served with Häagen-Dazs vanilla ice cream
Simply the best!

KEY LIME

A tangy, creamy smooth refreshing dessert
with a buttery graham cracker crust.

CHOCOLATE BROWNIE

A dense, warm brownie served with Häagen-Dazs
vanilla ice cream and warm chocolate sauce.

STRAWBERRY SHORTCAKE

Our own orange infused cornmeal cake,
macarated fresh strawberries
with fresh whipped cream.

DEEP DISH

CHOCOLATE CHIP COOKIE

Served warm topped with Häagen-Dazs vanilla ice cream

Did you know we make all of our own desserts?

8.50 each

COGNAC

HENNESSY V.S.
REMY MARTIN V.S.O.P.
COURVOISIER V.S.

PORT

SANDEMAN TAWNY PORT
TAYLOR FLADGATE , TEN YEAR
FONSECA TAWNY PORT, TWENTY YEAR

SINGLE MALT SCOTCH

THE MACALLAN TWELVE YEAR
THE GLENLIVET TWELVE YEAR
THE BALVENIE TWELVE YEAR

AGED SCOTCH

JOHNNY WALKER BLACK TWELVE YEAR
CHIVAS REGAL TWELVE YEAR
THE BALVENIE FIFTEEN YEAR

SMALL BATCH BOURBON

BAKER'S 7 YEAR, 07 PROOF
BASIL HAYDEN'S, 80 PROOF
BOOKER'S, 126.9 PROOF
KNOB CREEK 9 YEAR, 100 PROOF
WOODFORD RESERVE

LIQUEURS AND CREMES

LEMONELLO
BAILEY'S IRISH CREAM
KAHLÚA
GRAND MARNIER
SAMBUCA ROMANA
B & B