

DESSERT

Pastry Chef Marybeth King

~7.00~

ICE CREAM PUFF
HOUSEMADE ICE CREAM TRIO
COCONUT SNOWBALL
PEANUT BUTTER PIE
TRIPLE CHOCOLATE CAKE
CARROT CAKE
CRÈME BRULEE
TRUFFLE CAKE
KEY LIME PIE
VANILLA CHEESECAKE

PORT & COGNAC

Warre's Warrior Special Reserve	4.25
Graham's Six Grapes Port	6.50
Taylor Fladgate, Late Bottled Vintage 2007.....	6.50
Graham's 10 Year Tawny Port	9.50
Ramos Pintos 20 Year Tawny Port	18.50
Remy Martin XO	1oz 18.00 / 2oz 34.00

DESSERT WINE

Chateau Petit Guiraud 2016, Sauternes 375 ml	28.00
Royal Tokaji, Red Label 2013, Five Puttonyos 500ml	75.00

COFFEE COCKTAILS

Gort's Reprieve Jameson, Amaro Averna, Simple Syrup	9.00
Millionaires Grand Marnier, Disarrono, Bailey's, Hennessey.....	10.00
Café Shakarito Amaro Averna, Espresso, Sugar.....	5.00
Siciliano Carpano Antico, Averna Amaro, Cold Brew, Sugar.....	9.00

VERMOUTH & AMARO

Dolin Sweet Vermouth	6.00
Dolin Blanc Vermouth	7.00
Lillet Blanc	6.50
Carpano Antica Sweet Vermouth	12.00
Fernet Branca	8.00
Averna Amaro	10.00

COFFEE & ESPRESSO

Fair Trade Organic Coffee	2.50
Hyperion Espresso	3.00
Hyperion Cappuccino	3.50
Hyperion Latte.....	3.50
Hyperion Affogato	5.50