

DRINKS

WINES

FONSECA BIN NO. 27 RESERVE PORT	8
TAYLOR FLADGATE 10yr TAWNY PORT	10
TAYLOR FLADGATE 20yr TAWNY PORT	15
TOM EDDY ORANGE MUSCAT	15
CHATEAU LARIBOTTE SAUTERNES	13

DESSERT DRINKS

CARAMEL MACHIATTO MARTINI.....	13
Amaretto, brandy, espresso, caramel syrup, cream	
ESPRESSO MARTINI.....	13
Stoli Vanilla, Frangelico, Baileys, espresso	
KNEE HIGH TO A GRASSHOPPER (COLD)	10
Tempus Creme de Cacao, Tempus Menthe, white rum, cream	
IRISH GOODBYE (BEST W/ COFFEE).....	10
Baileys, Irish whiskey, Frangelico	
PEACHES AND CREAM.....	13
Rye, egg white, dry curacao, lemon, peach puree, orange bitters	
BRANDY ALEXANDER	9
Brandy, creme de cacao, cream, vanilla syrup	
Add a scoop of ice cream (+\$3)	

COFFEE

ADD ALMOND MILK OR VANILLA FOR \$1

CAPPUCCINO (SERVED W/ BISCOTTI).....	6
AMERICANO.....	5
LATTE (SERVED W/ BISCOTTI).....	6
ESPRESSO.....	4

THEREIN LIES THE RUB.

DESSERTS

DARK CHOCOLATE MOUSSE [GF]
with fresh berries 8

CHOCOLATE BLACKOUT CAKE
chocolate cake, chocolate icing, shaved chocolate 12

TRES LECHE CAKE
condensed milk, evaporated milk, whole milk 9

CARROT CAKE
cream cheese frosting, walnuts 10

COCONUT CREAM PIE
chocolate graham cracker crust, whipped cream, shaved coconut 9

CREME BRULEE
caramalized vanilla custard 8

SNICKERS PIE
peanut butter, cream cheese, crushed Snicker bar 6

NUTELLA CHEESECAKE
cheesecake layered with white chocolate, Nutella, whipped cream
frosting and chocolate ganache 6

TIRAMISU
creamy dessert of espresso-soaked ladyfingers, lightly sweetened
whipped cream, rich mascarpone, chocolate shavings 9

FRESH BERRIES 5

THEREIN LIES THE RUB.