

DESSERTS

Full and ½ glass wine pairings available

Warm Butterscotch Bread Pudding 8

Vanilla Bean Mousse and Caramel

Suggested Wine Pairing - Miles 10-Year Rich Madeira

Vanilla Bean Crème Brulee 8

Suggested Wine Pairing- Gamba Passito La Quare

Key Lime Tart 9

With Graham Cracker Crust & Whipped Cream

Suggested Wine Pairing-Gamba Passito la Quare

Brownie Sundae 8

Caramel, Walnuts, Whipped Cream and Vanilla Ice Cream

Suggested Wine Pairing- Caves Messias 10-Year Tawny Port

Cheesecake “Beignets” 8

Raspberry Sauce & Whipped Cream

Suggested Wine Pairing- Ramos Pinto LBV Port 2014

Apple Crisp Cobbler 9

Vanilla Ice Cream

Suggested Wine Pairing- Grande Maison Monbazillac

Peanut Butter Chocolate Mousse Cake 8

Suggested Wine Pairing- Toro Albala 1994 Pedro Ximenez Sherry

Ice Cream 5

With a Snickerdoodle Cookie

Italian Sorbet 6

The Small Finish 5

A Petit-Sized Dessert to Please Your Palate

Cocktails

Chocolate Martini 10

Chocolate Whipped Cream Vodka,

Crème de Cacao, & Cream

Dolce de Leche 9

Cake Vodka, Butterscotch Liqueur, Caramel & Cream

Wines

El Maestro 15-Year *Oloroso* Sherry (Dry) 8

Grande Maison Monbazillac 2015-France 10

Gamba *Passito La Quare*- Italy 10

Taylor Fladgate *Ruby* Port 9

Ramos Pinto *LBV* Port 2014 12

Caves Messias *10-Year Tawny* Port 10

Miles Finest *10-Year Rich* Madeira 11

Toro Albala 1994 Pedro Ximenez Sherry 15

Cognacs & Brandy

Busnel Calvados 10

Grand Marnier *100* 27

Courvoisier VS 11

Hennessey VS 9

Hennessey XO 34

Martel Cordon Bleu 29

Remy Martin VSOP 12.5

Remy Martin XO 35

Cardenal Mendoza 16

Amaro Nonino 9

Whiskey

BUSHMILLS 16 YR SINGLE MALT 35

CHIVAS REGAL 25 YEAR 65

JAMESON 18 YEAR 35

MIDLETON VERY RARE 45

RED BREAST 21 YEAR 55

ARBEG UIGEADALL 18

GLENFIDDICH 30 YEAR 95

BALVENIE PORTWOOD 21 YEAR 45

FORTY CREEK UNITY 28

PORT CHARLOTTE 10 YEAR 16