

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 <i>Oloroso</i> Sherry (Dry)	8
Grande Maison Monbazillac 2015-France	10
Gamba <i>Passito La Quare</i> - Italy	10
Taylor Fladgate <i>Ruby</i> Port	9
Ramos Pinto <i>LBV</i> Port 2014	12
Caves Messias <i>10-Year Tawny</i> Port	10
Miles Finest <i>10-Year Rich</i> Madeira	11
Toro Albala 1994 Pedro Ximenez Sherry	15

Cognacs & Brandy

Busnel Calvados 10

Grand Marnier *100* 27

Courvoisier VS 12

Hennessey VS 9

Delamain Reserve De La Famille 90

Hennessey XO 34

Martel Cordon Bleu 29

Remy Martin VSOP 13

Remy Martin XO 35

Cardenal Mendoza 16

Amaro Nonino 9

Whiskey

ABRAHAM BOWMAN GINGERBREAD#2 26

BUSHMILLS 21 YR SINGLE MALT 48

CHIVAS REGAL 25 YEAR 65

JAMESON 18 YEAR 35

MIDDLETON VERY RARE 45

RED BREAST 21 YEAR 55

BARRELL ARMIDA 23

ARBEG UIGEADALL 18

GLENFIDDICH 30 YEAR 95

BALVENIE PORTWOOD 21 YEAR 45

FORTY CREEK UNITY 28

E.H. TAYLOR SMALL BATCH 17