

DESSERT

MOSHULU PEANUT BUTTER CRUNCH BAR 12.

Peanut Butter Mousse, Pretzel Crunch, Salted Caramel Mousse,
Milk Chocolate Glaze

VANILLA BEAN CREME BRULEE 10.

Biscotti, Caramelized Sugar

BUTTERSCOTCH PECAN PRALINE PIE IN A JAR 10.

Butterscotch Pudding, Pecan Praline Sauce, Pie Dough,
Whipped Cream

CHOCOLATE CAKE 10.

Ice Cold Milk

MAPLE BOURBON BREAD PUDDING 10.

Roasted Apple & Cranberry Compote, Bourbon Glaze,
Vanilla Bean Ice Cream

SIGNATURE SUNDAE 12.

Vanilla & Dulce de Leche Ice Creams, Chocolate Brownies,
Peanut Butter Shortbread,
Milk Chocolate Pretzel Bark, Fresh Berries

STICKY TOFFEE CAKE 10.

Toffee Sauce, Espresso Ice Cream, Chocolate Garnish

SELECTION OF ICE CREAM or SORBET 10.

CHEESE BOARD

ARTISAN CHEESE SELECTION

Seasonal Accompaniments

THREE 19. EACH ADDITIONAL CHEESE 5.

DESSERT COCKTAILS

SCOTCH BEATNIK

Averna, Ardbeg Scotch, Smith & Woodhouse LBV Port

12.

SANGRE Y ARIEA

Vicio Mezcal, Luxardo Maraschino, Graham's 10 Year Tawny

12.

CHICOREE MARTINI

Hennessy VSOP Cognac, Blue Lion, Kahlua, Cold Brew Coffee

12.

ORANGE CREAM

Grey Goose Vodka, Pallini Lemoncello, Tuaca, Blood Orange
Bitters, Cream

12.

AFTER DINNER

SAMBUCCA

12.

PALLINI LEMONCELLO

12.

GRAND MARNIER

12.

KAHLUA

12.

COFFEE DRINKS

IRISH COFFEE

11.

MEXICAN COFFEE

13.

WHITE RUSSIAN COFFEE

13.

GINGERBREAD COFFEE

13.

AMARO

AVERNA

12.

CYNAR

11.

FERNET BRANCA

11.

SCOTCH

ABERFELDY

15.

ARBEG 10 YEAR

15.

CHIVAS 12 YEAR

12.

DALMORE 12 YEAR

13.

GLENFIDDICH 12 YEAR

15.

GLENLIVET 12 YEAR

13.

GLENMORANGIE "NECTAR D'OR" 15 YEAR

18.

JOHNNY WALKER BLACK

15.

LAGAVULIN 16 YEAR

19.

LAPHROIG 10 YEAR

13.

THE MACALLAN 12 YEAR

15.

COGNAC

B & B

12.

HENNESEY

12.

HENNESEY VSOP

18.

REMY MARTIN VSOP

14

PORT AND WINE

GRAHAM'S, 10 Year Tawny, Port

11.

SMITH WOODHOUSE, LBV, 2000, Port

13.

CHATEAU LES MIGNETS, 2014 Sauternes

13.

DELOACH, 2009, Late Harvest Gewurztraminer

13.