

## After Dinner Drinks

<b>Cordials</b>	
Amaro Nonino	12
Amaro Ramazzotti	9
Averna	9
Anisette	8
B & B	10
Bailey's	9
Benedictine	10
Drambuie	8
Fernet Branca	9
Frangelico	10
Kahlua	9
Liqueur 43	8
Lillet - White	9
Pernod Anise	10
Ricard Pastis	10
Molinari Sambuca	9
Romana Sambuca	10
Tuaca	10
<b>Cognac</b>	
Courvoisier VS	10
Hennessy VS	10
Hennessy VSOP	12
Remy Martin VSOP	12
Remy Martin XO	20
<b>Armagnac</b>	
Montal de Armagnac VS	11
<b>Calvados</b>	
Cardinal 15 yr	14
<b>Port</b>	
Sandeman Ruby	9
Churchill's Late Bottle Vintage 2001	10
Warre's 20yr Tawny	13
Cockburn's Late Vintage 2000	12
<b>Sherry</b>	
Tio Pepe Extra Dry Palamino Fino	9
<b>Dessert</b>	
Heller Estate Chardonnay 2006	10
Wolffer Late Harvest Chardonnay 2006	12

## Desserts



<b>Chocolate &amp; Banana Crespelle</b>	10
caramelized bananas, chocolate cream, hazelnuts, vanilla ice cream	
<b>Local Apple Tart</b>	10
honey crisp apples, almond streusel, smoked cinnamon ice cream	
<b>Carrot Cake</b>	10
coconut ice cream, macadamia nut tuille & carrot-pineapple sauce	
<b>Flour-less Chocolate Layered Cake</b>	10
red wine reduction, milk chocolate pudding, pistachio ice cream	
<b>Pumpkin-Cranberry Cheesecake</b>	10
pumpkin seed brittle, port wine glaze & spiced whipped cream	
<b>Cookie Plate (For Two)</b>	15
almond biscotti, nutter butters, oatmeal brown sugar , chocolate chip cookies & brownies	
<b>Root Beer Float for one or two</b>	9/14
house made vanilla soda & root beer ice cream	
<b>Ice Creams</b>	8
pistachio, vanilla, cinnamon, chocolate crunch, honey lavender	
<b>Sorbets</b>	8
strawberry, toasted coconut, mango	

**Pastry Chef Mack McClanahan**

## Coffee & Teas

<b>Regular &amp; Decaf</b>	3
Our special house blend is a French roast	
<b>Espresso</b>	3.50
<b>Cappuccino</b>	5
<b>Tea Selection</b>	4
Earl Grey, Ceylon Orange, Peppermint, Green Passion & Chamomile Citron	