



Desserts 10

SEASONAL ASSORTED ICE CREAMS OR SORBETS

CHOCOLATE CHIP BROWNIE

Port wine poached pear, vanilla bean ice cream

(GF) HONEY CRÈME BRULEE

Honey comb crumble, whipped cream

COCONUT POT DE CRÈME

Creamy coconut custard, graham cracker crust

Single Malt Scotches

MACALLAN 18 yr 55

GLENLIVET 18 yr 32

OBAN 14 yr 28

LAGAVULIN 16 yr 28

MACALLAN 12 yr 22

GLENLIVET 12 yr 18

LAPHROAIG 10 yr 18

GLENMORANGIE 10 yr 15

Cordials

DRAMBUIE 14

GRAND MARNIER 14

SAMBUCA 14

BAILEYS 14

PEACH SCHNAPPS 12

CAMPARI 12

FRANGELICO 14

AMARETTO

DISARONNO 14

COINTREAU 14

JAGERMEISTER 14

B&B 14

KAHLUA 14

CHAMBORD 14

Cognac & Ports

REMY MARTIN

LXIII (2.0 oz) 325

HARDY XO Rare 25

COURVOISIER VSOP 18

HENNESSY VSOP 16

REMY MARTIN VSOP 16

FONSECA PORTO

TAWNY 10yr 16

WARRES TAWNY 16

Specialty Coffee Drinks

ESPRESSO 5

AMERICANO 5

CAPPUCCINO 7

CAFFE LATTE 7

CAFE MOCHA 8

ESPRESSO

CON PANNA 7

IRISH COFFEE 12

COFFEE (Regular or
Decaffeinated) 5

(GF) Denotes menu item is Gluten Free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
Service charge/gratuity of 18% will be added for parties of six guests or more.

