Dessert Menu

SMORES BRÛLÉE
chocolate crème brûlée, honey cracker crumbs, italian meringue
$12

AMARULA CHEESECAKE
orange whipped cream
blackberry syrup
$10

CHOCOLATE TORTE
flourless chocolate, chocolate ganache, red wine berry coulis, peppermint crumble
$12

SNOWMAN GELATO
vanilla gelato, chocolate nougatine, shaved coconut, sprinkles
$8

GELATO
vanilla • chocolate
one scoop $4 | two scoops $8

SORBET
raspberry
one scoop $3 | two scoops $6
After Dinner Drinks

SWEET & FORTIFIED WINE
Rare Wine Co. “Savannah” Verdelho Madeira • $12
KVW Cape Ruby • $7
Warre’s 10-year Tawny Port • $9
Taylor Fladgate 20-year Tawny Port • $14
Vin De Constance 2006 • $17

GRAIN
Angel’s Envy Bourbon • $15
Bookers Bourbon • $18
Highwest Double Rye • $14
Whistle Pig 10 year Rye • $20

SCOTCH
Macallan Fine Oak 15 yr • $21
Macallan Fine Oak 18 yr • $27
Glenliver 12 yr • $14
Lagavulin 16 yr • $21
Johnnie Walker Black • $12
Johnnie Walker Blue • $30

AGAVE AND CANE
Don Julio 70th Anejo • $18
Don Julio 1942 Anejo • $34
Clase Azul Reposado • $18
Casa Dragones • $40
Ron Zaccapa 23 Rum • $14

HERB
Ramazzoti • $12
Benedictine • $10
Camaari • $9
Chartruese • $16
Fernet Branca • $9
Cynar • $8
Galliano L’Autentice • $11
Black Sambuca • $12

SWEET
Amarula Cream • $8

FRUIT
Pierre Ferrand Cognac • $12
Copper and King Brandy • $20
Bar Sol Pisco • $14