

COGNAC

COURVOISIER V.S.	\$11
COURVOISIER V.S.	\$12
HENNESSY V.S.	\$11
HENNESSY V.S.O.P.	\$15
HENNESSY X.O.	\$40
MARTELL CORDON BLEU	\$25
REMY MARTIN V.S.O.P	\$12
REMY MARTIN X.O.	\$35
LOUIS XIII .5oz: \$100 1oz: \$200	
2oz: \$400	

PORT

CROFT DISTINCTION	\$8
DOW'S 10 YR	\$17
DOW'S 20 YR	\$25
DOW'S LBV 2000	\$12
TAYLOR FLADGATE LBV	\$10
WARRE'S OTIMA LBV	\$10
WARRE'S OTIMA 10 YR	\$12
WARRE'S OTIMA 20 YR	\$15

GRAPPA

MAROLO MILLA	\$11
MAROLO MOSCATO	\$11
MAROLO BAROLO	\$11
FENI CASHEW APPLE	\$11

DESSERT WINES

ERRAZURIZ L.H. SAUV BLANC	\$8
SARACCO MOSCATO D'ASTI	\$9
CHATEAU BEL AIR 2007 BTL	\$40

HOMEMADE DESSERTS

5.95

CHOCOLATE HAZELNUT TERRINE

Layers of chocolate and hazelnut mousse, cookie crust

HOT BUTTERED RUM CHEESECAKE

Gingersnap cookie crust, caramel sauce

CRÈME BRULEE

*Classic baked custard, caramelized sugar crust
and strawberry*

OREO PEANUT BUTTER PIE

*Oreo cookie crust, peanut butter cream, fresh whipped cream,
chocolate sauce*

KEY LIME PIE

Sweet, yet tart filling, served with lime and whipped cream garnish

CARROT CAKE

Mascarpone cream, vanilla ice cream, and a drizzle of caramel sauce

DECADENT CHOCOLATE CAKE

Covered with chocolate and served with a strawberry garnish

PISTACHIO SEMIFREDDO

Pistachio gelato, cinnamon sugar crisps, whipped cream

TOLLHOUSE CHOCOLATE CHIP COOKIE PIE

*Served warm, chocolate chips, pecans, with vanilla ice cream
and chocolate sauce*

CANDIED WALNUT ICE CREAM

Vanilla ice cream, rolled in candied walnuts, and topped with caramel

LIQUID DESSERT COCKTAILS \$10

PECAN PIE MARTINI

PUMPKIN SPICE MARTINI

THE WHITE MARTINI

CHOCOLATE TRUFFLETINI

DREAMSICLE MARTINI

APPLE PIE ALA MODE

BALLOTINE TURTLE

CHOCOLATE COVERED BANANA

SPICED ICED ESPRESSO

LIMONCELLO