

COGNAC

	<u>2oz</u>
ARMAGNAC BLANCHE	\$12
BARTON'S BRANDY	\$10
COURVOISIER V.S.	\$13
COURVOISIER V.S.O.P.	\$17
HENNESSY V.S.	\$14
HENNESSY V.S.O.P.	\$18
HENNESSY X.O.	\$42
MARTELL CORDON BLEU	\$30
REMY MARTIN V.S.O.P	\$14
REMY MARTIN X.O.	\$38
LOUIS XIII	.5oz: \$100 1oz: \$200 2oz: \$400

CORDIALS

	<u>2oz</u>
AMARETTO	\$8
AVERNA AMARO	\$10
BAILEYS IRISH CREAM	\$11
B & B	\$12
BENEDICTINE	\$12
CAMPARI	\$9
COINTREAU	\$11
COPPER & KINGS ABSINTHE	\$16
DISARONNO	\$10
DOMAINE DE CANTON GINGER	\$11
DRAMBUIE	\$12
FRANGELICO	\$11
GODIVA WHITE/ CHOCOLATE	\$10
GRAND MARNIER	\$11
KAHLUA	\$11
MOLINARI BLACK SAMBUCA	\$10
ROMANA WHITE SAMBUCA	\$10
ST. ELDER ELDERFLOWER	\$11

PORT

CROFT DISTINCTION	\$8
DOW'S 10 YR	\$17
DOW'S 20 YR	\$25
DOW'S LBV 2009	\$12
TAYLOR FLADGATE LBV	\$10
WARRE'S OTIMA LBV	\$10
WARRE'S OTIMA 10 YR	\$12
WARRE'S OTIMA 20 YR	\$15
HEITZ CELLARS INK GRADE PORT	\$80

GRAPPA

MAROLO MILLA	\$12
MAROLO MOSCATO	\$14
MAROLO BAROLO	\$14

DESSERT WINE

ERRAZURIZ L.H. SAUV BLANC	\$8	
SARACCO MOSCATO D'ASTI	\$9	
CHATEAU BEL AIR 2007	\$8	\$40
YUSTE AURORA MANZANILLA SHERRY	\$42	
STRATUS Riesling Ice Wine, 2008	\$69	

LIQUID DESSERT COCKTAILS

COLD SNAP	\$10
<i>Vanilla Vodka, Ginger Liqueur, Bailey's, and dusted With cayenne pepper</i>	
PUMPKIN SPICE MARTINI	\$10
<i>Bailey's, Vanilla Vodka, Pumpkin Liqueur, 5 Spice Bitters and Cinnamon/Nutmeg Sugar Rim</i>	
CHOCOLATE TRUFFLETINI	\$10
<i>Effen Vodka, Godiva White, Godiva Dark Chocolate</i>	
TOASTED ALMOND	\$10
<i>Frangelico Liqueur, Amaretto Di Saronno and Cream, topped with toasted coconut</i>	
HOUSE-MADE LIMONCELLO	\$9
<i>Italian aperitif made from our secret house recipe</i>	
JIM BEAM DOUBLE OAK BOURBON	\$15
<i>Jim Beam Double Oak bourbon served neat or on the rocks</i>	
AUCHENTOSHAN SINGLE MALT SCOTCH	\$16
<i>Auchentoshan American oak single malt scotch served neat</i>	

HOMEMADE DESSERTS 7.95

CHOCOLATE HAZELNUT TERRINE

Layers of chocolate and hazelnut mousse, cookie crust

HOT BUTTERED RUM CHEESECAKE

Ginger snap 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