

## DESSERT

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<b>ICE CREAM &amp; SORBET</b>	8
ask your server about today's selection	
<b>NEW YORK STYLE CHEESECAKE</b>	11
seasonal compote, whipped cream	
<b>TIRAMISU</b>	12
espresso-soaked pastry, dark chocolate, mascarpone	
<b>KEY LIME PIE</b>	13
graham crust, whipped cream, toasted coconuts, candied lime	
<b>CHOCOLATE LAVA CAKE</b>	15
caramel, seasonal compote, ice cream <b>SERVES TWO+</b>	

## AFTER DINNER

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<b>B52 COFFEE</b>	10
bailey's, kahlua, grand marnier, whipped cream, [1oz]	
<b>MONTE CRISTO</b>	10
coffee, kahlua, grand marnier, whipped cream, [1oz]	
<b>IRISH COFFEE</b>	10
jameson's, whipped cream, [1oz]	
<b>SPANISH COFFEE</b>	10
kahlua, brandy, whipped cream, [1oz]	
<b>ESPRESSO MARTINI</b>	16
kahlua, espresso, van gogh [2oz]	

## SINGLE MALT 1OZ

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Springbank 10yr	10.5	Talisker 10yr	15
Laphroig Quarter Cask	14	Ardbeg 10yr	16
Auchentoshan Three Wood	14	Aberlour A'bunadh	16
Macallan 12yr	14	Lagavulin 16yr	16.5
Dalwhinnie 15yr	15	Johnnie Walker Blue Label	55

## PORT

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W. & J. Graham's   <b>Six Grapes Port</b>   PT	10
Taylor Fladgate   <b>20-Year-Old Tawny Port</b>   PT	15.75
Croft   <b>Vintage Port 2016</b>   PT	24.75

## DESSERT WINE

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Quady   <b>Essensia Orange Muscat</b>   CA, USA	10
Mission Hill   <b>Reserve Riesling Icewine</b>   BC VQA	13 26