

SWEET ENDINGS



S'Mores Pie

Layers of Marshmallow Meringue and Chocolate baked in a Crispy Graham Cracker Crust served warm with Chocolate Sauce 6.5

County Fair Cheesecake

Deep Fried Vanilla Bean Cheesecake, Spiced Cranberry Port Coulis, Chantilly Cream 7

Seasonal Fruit Cobbler

Seasonal Fruit with Biscuit Topping, Vanilla Bean Ice Cream 7.5

Warm Ancho Chili Brownie

Ancho Chili and Cinnamon Brownie, Ibarra Mexican Chocolate Ice Cream, Caramel Sauce, Toasted Walnuts 7.5

Pumpkin Cream Tart

Flaky Pastry, Pumpkin Custard, Homemade Vanilla Bean Marshmallows, Orange Sauce, Port Soaked Cherries, Toasted Walnuts 7

Ask your server about Ice Cream and Sorbet Flavors

Pastry Chef ~ Kristina Dula

DESSERT WINE/PORT

Sandeman Vau Vintage 2000	10.00
Dow's Late Bottled Vintage 2004	7.00
Taylor 10 year Tawny	8.00
Dow's 20 year Tawny	11.00
Prager Late Harvest Riesling 2007	11.00



AFTER DINNER DRINKS

Bourbons/Whiskeys/Scotch

Bernheim Wheat Whiskey	8.5
Bulleit Bourbon	6.5
Crown Royal Cask Whiskey	18
Dewars 12 yr old Scotch	9
Dewars Signature Blended Scotch	29
Johnnie Walker Gold	14
Johnnie Walker Blue	33
Balvenie 15yr old Scotch	10
Glenlivet 15yr old Scotch	15
Glenlivet 18yr old Scotch	19
Glenfiddich 15yr old Scotch	11
Glenfiddich 18yr old Scotch	18
Glenfiddich 21yr old Scotch	26
Lagavulin 16yr old Scotch	15
Laphroaig 10yr old Islay Scotch	9
Macallan Fine Oak 15yr old Scotch	18
Talisker 10yr old Scotch	9
Isle of Jura "Superstition" Scotch	7

Aged Tequilas/Rums

Cazadores Silver/Reposado/Anejo	8/9/10
Corzo Silver/Reposado/Anejo	9/10/11
Don Julio 1942 Tequila	23
Centenario Rose Angel Hibiscus Tequila	10
Zaya Gran Reserva 12 yr old Aged Rum	8

Cognac/Grappa

Hennessy VS	8
Martell Cordon Bleu	24
Remy Martin Extra	45
Alexander "Platinum" Grappa di Prosecco	9

-Ask Server For More Selections-