

ALVEAR "SHERRY"

Fino, D.O. Montilla Moriles 9.⁹⁵
Medium Dry, D.O. Montilla Moriles 9.⁹⁵
Cream, D.O. Montilla Moriles 9.⁹⁵

PORT

Graham's Six Grapes 9.⁹⁵
Warres Warrior 1200 9.⁹⁵
Taylor Fladgate L.B.V. 2011 9.⁹⁵
Graham's 10 Year Aged Tawny 10.⁹⁵
Graham's 20 Year Aged Tawny 14.⁹⁵

DESSERT WINE

Quady Elysium Black Muscat 10.⁷⁵
Royal Tokay Hungary 13.⁷⁵

COGNAC

Courvosier VSOP 12.⁵⁰
Hennessey VSOP 14.
Remy Martin VSOP 14.
Kelt VSOP, Grande Champagne 14.²⁵
Kelt XO, Grande Champagne 25.

DIGESTIF

Argiolas Mirto, Sardenia 9.²⁵
Fernet Branca Menta, Milan 9.²⁵
Fernet Branca, Milan 9.²⁵
Averna, Amoro Siciliano, Sicily 9.²⁵
Strega, Campania, 9.²⁵
Mitilo Amoro, Milan 9.²⁵
Pimms #1, England 9.²⁵
Caravella Limoncello, Italy 9.²⁵
Compari, Italy 9.²⁵

CORDIAL

Amaretto di Saronno, Almond - Italy 9.²⁵
Tia Maria, Coffee, Jamaica 9.²⁵
Gran Marnier, Orange - France 9.⁹⁵
Sambuca Romano, Licorice - Italy 9.²⁵
Frangelico, Hazelnut, Italy 9.⁹⁵
Drambuie, Spiced Honey - Scotland 9.⁹⁵
Baileys, Whiskey Cream - Ireland 8.⁹⁵
B & B, Herbal - France 9.⁹⁵
Canton, Ginger Cognac - France 8.⁹⁵
Chambourd, Raspberry - France 8.⁹⁵
Cointreau, Orange - France 8.⁹⁵
Faretti Biscotti, Almond - Italy 8.⁹⁵
Tuaca, Vanilla & Orange, Italy 8.⁹⁵

SINGLE MALT SCOTCH

BLENDED SCOTCH

BOURBON

WHISKEY & RYE

SPEYSIDE

Balvenie "Doublewood" 12 Yr, 13.⁵⁰
Cragganmore 12 Yr, 13.⁵⁰
Glenlivet 12 Yr, 13.⁵⁰

HIGHLANDS

Macallan 12 Yr, 14.⁵⁰
Dalwhinnie 15 Yr, 13.⁵⁰
Deanston 17 Yr, 14.⁵⁰
Macallan 18 Yr, 26.
Glenmorangie 12 Yr Port Finish, 14.⁵⁰

ISLAY

Bowmore 12 Yr, Islay 14.²⁵
Glenrothes (1998) Vintage, Islay 17.⁵⁰
Laphroaig 10 Yr, Islay 13.⁵⁰
Bushmills Single 10, Ireland 13.⁵⁰
Bushmills Black Bush, Ireland 13.⁵⁰
Highland Park 12 Yr, Orkney 13.⁵⁰

Chivas Regal 9.⁹⁵
Cutty Sark 8.²⁵
Dewar's 8.²⁵
Johnny Walker Black Label 10.²⁵
Johnny Walker Red Label 9.²⁵
J&B 8.²⁵
Monkey Shoulder 13.⁵⁰

Angels Envy 13.⁹⁵
Basil Hayden's 13.⁹⁵
Blantons 13.⁹⁵
Breckenridge 14.⁹⁵
Buffalo Trace 11.²⁵
Bulliet 11.⁹⁵
Colonel EH Taylor 16.⁹⁵
Defiant 13.⁹⁵
Eagle Rare 10 yr 12.⁹⁵
Elijah Craig 11.⁹⁵
Fiddler 13.⁹⁵
Four Roses 8.²⁵
Gentlemen Jack 9.⁹⁵
Jack Daniels 8.²⁵
Jack Daniel's Single Barrel 13.⁹⁵
Jefferson Reserve 14.⁹⁵
Jim Beam 8.⁹⁵
Knob Creek 11.⁹⁵
Tin Cup 11.⁹⁵
Wild Turkey 101 8.⁹⁵
Woodford Reserve Labrot & Graham 13.⁹⁵

Bulleit Rye 10.⁹⁵
Dickel Rye 8.⁹⁵
J&B 8.⁹⁵
Resurgens Rye 13.⁵⁰
Tin Cup 11.⁹⁵
WhistlePig Old World 12 Yr 22.⁰⁰

SWEETS

Granny Smith Apple Crisp, Pecan Crumble, Vanilla Ice Cream 6.50

Crème Brûlée of the day 6.95 *gf*

New York Style Cheesecake *chef's topping of the day* 5.95

Classic Chocolate Bread Pudding *two caramels & vanilla ice cream* 6.75

Assorted Ice Creams & Fruit Sorbet 5.75 *gf*

Artisan Cheese Plate 12.50

Bellwether San Andreas / *Sheep* / *Semi-Soft* / Sonoma, California

Beehive Barely Buzzed / *Cow* / *Semi-soft* / Uintah, Utah

Carr Valley Applewood / *Goat* / *Semi-Firm* / La Valle, Wisconsin

Bellwether Carmody / *Cow/Goat* / *Firm* / Sonoma, California

All four cheeses served with sliced baguette, fruit compote, honey, fresh fruit

LIQUID DESSERTS \$8.75

Soho Coffee Amaretto, Godiva Chocolate & Bailey's

Vinings Coffee Frangelico, Grand Marnier, & Tia Maria

Irish Coffee Jameson Irish Whiskey, Whipped Cream, Crème de Menthe

Italian Coffee Amaretto & Brandy

Keokee Coffee Brandy, Kaluha, Dark Cocoa

Godiva Chocolate Martini Godiva Dark Chocolate Liqueur, Absolut Vanilla, Bailey's

Espresso Martini Absolut Vanilla, Kahlua, Baileys, Espresso, Cream

COFFEE

Coffee	2.75	Cappuccino	4.25
Espresso	3.00	Café Au Lait	4.25
Double Espresso	4.00	Café Latte	4.25
Mocciato	3.00	Café Mocha	4.25

We proudly serve LaVazza Espresso & Lakehouse Coffee

MIGHTY LEAF TEAS

2.95

Earl Grey Organic *black tea, twist of citrusy organic bergamot*

Orange Dulce *black tea, notes of orange, vanilla and jasmine blossoms*

Organic Darjeeling *floral, sweet and lingering finish*

Marrakesh Mint *green tea blended with refreshing Moroccan mint*

Ginger Twist *lemongrass, tropical fruits, mint, touch of ginger & ginseng*

Organic Breakfast *wide-awake blend of premium India black tea leaves*

Chamomile Citrus *Egyptian Chamomile flowers and subtle citrus fruit*

Organic Hojicha *bancha tea, slow roasted green tea, rich, nutty brew*

DESSERT