

# AFTER DINNER DRINKS

## DESSERT WINES

2 OZ POUR

|                                             |    |
|---------------------------------------------|----|
| 2022 Inniskillin Vidal Ice Wine             | 25 |
| 2022 Chateau Laribotte Sauternes            | 14 |
| 2017 "Dolcé" Late Harvest by Far Niente     | 32 |
| 2009 Antinori Castello "Muffato della Sala" | 16 |

## SANDEMAN'S TAWNY PORT

3 OZ POUR

|         |    |
|---------|----|
| 10 year | 10 |
| 20 Year | 17 |
| 30 year | 30 |
| 40 year | 50 |
| 50 year | 85 |

## NIGHT CAP

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>CARAJILLO</b>                                                               | 14 |
| Espresso & Licor43 shaken, with a twist of orange                              |    |
| <b>ESPRESSO MARTINI</b>                                                        | 16 |
| Titoe's vodka, espresso, house simple syrup                                    |    |
| <b>GRAND MARNIER 100</b>                                                       | 45 |
| A rare blend of old vintage cognacs from the Grande Champagne region of France |    |
| <b>AMARO NONINO</b>                                                            | 15 |
| An all-natural Italian digestif                                                |    |

## ESPRESSO

|                                    |          |             |
|------------------------------------|----------|-------------|
| <b>ESPRESSO</b>                    | Single 4 | Double 5    |
| <b>CAPPUCCINO</b>                  | Single 5 | Double 6.50 |
| <b>LATTE</b>                       | Single 5 | Double 6.50 |
| VANILLA, HAZELNUT, CARAMEL SYRUP 1 |          |             |

# DESSERT MENU

## ROTATING SORBETS\* 8

## AFFOGATO\*\* 12

House made almond ice cream, chocolate sauce, biscotti, toasted almonds, served with fresh espresso to pour on top!

## CRÈME BRÛLÉE\* 12

Vanilla, crispy sugar, fresh berries

## GOOEY BUTTER CAKE 12

Warm gooey butter cake, house made lemon ice cream, blueberry coulis, spiced walnuts, meringue

## APPLE CRISP 12

Baked apples with almond streusel and buttermilk ice cream

## PHYLLO WRAPPED BROWNIE 16

Phyllo dough wrapped fudge brownie, dark chocolate ganache, fresh berries, vanilla ice cream, crème anglaise, chocolate sauce, strawberry coulis

## PANNA COTTA\* 12

Vanilla bean panna cotta with a dark chocolate shell, raspberry coulis, topped with toasted almonds

## BREAD PUDDING 12

Kahlua and dark chocolate bread pudding topped with vanilla ice cream and caramel

## GELATO\* 8

Pistachio or Espresso

\*INDICATES GLUTEN FREE DISHES

\*\*INDICATES DISHES THAT CAN BE MODIFIED TO BE GLUTEN FREE