

After Dinner Selections

Single Malts

Auchentoshan, Three Wood	13.50
Ardbeg, 10 yr. old Islay	13.00
Glenlivet, 12 yr. old	11.00
Glenlivet, 18 yr. old	17.00
Glenmorangie	14.50
“Quinta Ruban” (Port Wood)	
Glenmorangie “La Santa”	14.50
(Sherry Wood)	
Glenmorangie	16.00
“Nectar D’Or” (Sauterne Wood)	
Glenrothes, “Select Reserve”,	13.00
Speyside	
Johnnie Walker Platinum Label	18.00
Johnnie Walker Blue Label	30.00
Lagavulin, 16 yr. old Islay	18.00
Macallan, 12 yr. old	16.00
Macallan, 18 yr. old	32.00

Cognac

Courvoisier, VS	10.00
Delamain “Pale & Dry” XO	20.00
Hennessey VS	10.00
Hine Fine Champagne VSOP	13.50
Martell Cordon Bleu	27.00
Martell VS	13.00
Osocalis Alambic Brandy	11.00
Pierre Ferrand Reserve 1er Cru	17.00
Remy Martin VSOP	17.00
Remy Martin XO	27.00

Whiskeys

Bookers Bourbon	13.00
Bulliet Bourbon	8.50
Dickel Rye Bourbon	9.50
Gentleman Jack Whiskey	9.50
Jack Daniels Single Barrel	10.00
Knob Creek Bourbon	11.00
Makers Mark Bourbon	10.00
Makers Mark 46 Bourbon	11.00
Wild Turkey 101	10.00
Woodford Reserve Bourbon	11.00

Madeira

Blandy’s Malmsey, 10 yr. old	13.00
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Porto

Fonseca, 10 yr. old Tawny	13.00
Graham’s, 20 yr. old Tawny	17.00
Graham’s “Porto for Two” Ruby	16.00
Heitz Cellars “Ink Grade” Ruby	12.50
Justin Obtuse 2012 Ruby	11.00
1977 Taylor’s Vintage Port	
(96 Points) Robert Parker...	
By the Bottle	400.00

Dessert Wines

2009 Dolce Late Harvest Wine	26.00
Inniskillin Vidal Icewine	21.00
Pacific Rim Vin De Glaciere Riesling	9.00
Pelican Ranch Heritage	
Raspberry Wine	10.00



Coffees

AMERICANO-STYLE

Cup 4.00

illy FRENCH PRESS COFFEE

Petite Pot 5.95

illy ESPRESSO

Northern Italian-style

Single 4.00 Double 5.50

illy CAPPUCCINO OR LATTE

Single 5.50 Double 6.95

French flavorings added to your coffee beverage

Ask for today’s selections 1.00

KELLY’S COFFEE

Frangelico, Irish Cream and steaming coffee 9.50

CALIFORNIA COFFEE

A traditional favorite with brandy

Or add chocolate 7.95

Tea forté

~ extraordinary teas ~

For a selection of our ultra premium teas,
please ask your server.

4.00





Desserts

Your choice...9.50
Desserts made in-house



CHOCOLATE MELTDOWN

Molten cake with fresh Vanilla Bean ice cream

PETITE NEW YORK CHEESECAKE

Served with seasonal fruit topping

VANILLA BEAN CRÈME BRÛLÉE

With almond wafer cookie

ICE CREAM/ SORBET SAMPLER

*Five house-made ice creams & one sorbet nightly,
choose three*

PECAN-POPPY SEED BREAD PUDDING

Served with Rum Sauce and Vanilla Bean Ice Cream

CARROT CAKE

*Spiced cake with carrots, walnuts and coconut.
Finished with cream cheese frosting*

GIZDICH RANCH FRUIT PIE

*Seasonal Preparation...
with Vanilla Bean ice cream*

JACK DANIELS' MUD PIE

*Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce*



Tonight's Dessert Specials

