**Coffees**

**Americano-style**
Cup 4.00

**French Press Coffee**
Petite Pot 5.95

**Espresso**
Northern Italian-style
Single 4.00 Double 5.50

**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

**Califorina Coffee**
A traditional favorite with brandy
Or add chocolate 7.95

**Tea Forté**
~ extraordinary tea ~
For a selection of our ultra premium teas,
please ask your server.
4.00

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**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) 14.50
- Glenmorangie “La Santa” (Sherry Wood) 16.00
- Glenmorangie “Nectar D’Or” (Sauterne Wood) 16.00

**Whiskeys**
- Bookers Bourbon 13.00
- Bulleit 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

**Porto**
- Fonseca, 10 yr. old Tawny 13.00
- Graham’s, 20 yr. old Tawny 17.00
- Graham’s “PortofoTwo” 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… 400.00

**Cognac**
- Courvoisier, VS 10.00
- Delamain “Pale & Dry” XO 20.00
- Hennessy 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

**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

**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

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**Tonight’s Dessert Specials**