

## After Dinner Selections

### Coffees/Teas

Americano	4.50
French Press	6.50
Double Espresso	6.00
Cappuccino or Latte	6.00
Premium Chai	5.00
Premium Tea	5.00

### Single Malts

Auchentoshan, Three Wood	15.00
Ardbeg, 10 yr. Old Islay	15.00
Glenlivet, 12 yr. Old	12.00
Glenlivet, 18 yr. Old	22.00
Glenmorangie	
"Quinta Ruban" (Port Wood)	18.00
Glenmorangie	
"La Santa" (Sherry wood)	16.00
Glenmorangie	
"Nectar D'Or" (SauterneWood)	20.00
Glenmorangie	
"Signet"	31.00
Glenrothes	
"Select Reserve", Speyside	14.00
Johnnie Walker	
Platinum Label	20.00
Blue Label	40.00
Lagavulin, 16 yr. Old Islay	22.00
Macallan, 12 yr. Old	18.00
Macallan, 18 yr. Old	48.00

### Cognac

Courvoisier, VS	12.00
Delamain "Pale & Dry" XO	23.00
Hennessey VS	13.00
Hine Fine Champagne	
VSOP	17.00
Martell Cordon Bleu	35.00
Martell VSOP	17.00
Pierre Ferrand	
Reserve 1 <sup>er</sup> Cru	20.00
Remy Martin VSOP	20.00
Remy Martin XO	35.00

### Dessert Wines

Inniskillin Vidal Icewine	21.00
Pacific Rim	
Vin De Glaciere Riesling	9.00
Pelican Ranch Heritage	
Raspberry Wine	10.00

### Whiskeys

Angel's Envy Bourbon	13.00
Basil Hayden's	12.00
Booker's Bourbon	15.00
Bulliet Bourbon	10.00
Dickel Rye Whiskey	10.00
Gentleman Jack Whiskey	12.00
Jack Daniel's Single Barrel	14.00
Knob Creek Bourbon	12.00
Maker's Mark Bourbon	11.00
Maker's Mark 46 Bourbon	13.00
Wild Turkey 101	11.00
Woodford Reserve Bourbon	12.00

### Madeira

Blandy's Malmsey	
10 yr. Old	13.00

### Porto

Fonseca,	
10 yr. Old Tawny	13.00
Graham's,	
20 yr. Old Tawny	19.00
"Port for Two" Ruby	16.00
Heitz Cellars	
"Ink Grade" Ruby	14.00
1977 Taylor's	
Vintage Port (96 Points)	
Robert Parker	
By the Bottle	400.00



## Desserts

### GF CHOCOLATE MELTDOWN

Molten cake with Marianne's Vanilla Bean ice cream 11.50

### GF VANILLA BEAN CRÈME BRÛLÉE

With Italian Amaretti cookie 10.95

### JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie  
with whiskey-chocolate sauce 11.50

### ORANGE ROLL BREAD PUDDING

Made with our in-house orange rolls and brioche,  
With coconut, apricot jam.  
Served with Grand Marnier crème anglais,  
Coconut macaron crumbles and whipped cream 9.95

## Tonight's Specials

### GF SEASONAL ICE CREAM

Toasted Coconut Cherry Jam 6.95

### V GF SEASONAL SORBET

Strawberry Melon 6.95

### S'MORES & STRIPES CAKE

Chocolate Mousse torte topped with  
toasted Marshmallow fluff, served with  
a scoop of Cinnamon Graham Cracker ice cream  
and chocolate sauce 11.95

### HOUSE-MADE CHOCOLATE TRUFFLES

With Guittard Chocolate (for here or to-go) 2.95

GF = GLUTEN-FREE V = VEGAN

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