

After Dinner Selections

Single Malts Whiskeys

Auchentoshan, Three Wood	20.00	Angel's Envy Bourbon	14.00
Ardbeg, 10 yr. Old Islay	17.00	Basil Hayden's Bourbon	16.00
Glenlivet, 12 yr. Old	15.00	Booker's Bourbon	20.00
Glenlivet, 18 yr. Old	35.00	Buliet Bourbon	11.00
Glenmorangie		Dickel Rye Whiskey	10.00
"Quinta Ruban" (Port Wood)	19.00	Four Roses Bourbon	10.00
Glenmorangie		Gentleman Jack Whiskey	13.00
"La Santa" (Sherry wood)	18.00	Jack Daniel's Single Barrel	17.00
Glenmorangie		Knob Creek Bourbon	14.00
"Nectar D'Or" (Sauterne Wood)	21.00	Maker's Mark Bourbon	12.00
Glenmorangie		Maker's Mark 46 Bourbon	15.00
"Signet"	44.00	Whistle Pig Rye Whiskey	14.00
Glenrothes		Wild Turkey 101 Bourbon	13.00
"Select Reserve", Speyside	18.00	Woodford Reserve Bourbon	12.00
Johnnie Walker			
Gold Label	18.00		
Blue Label	43.00		
Lagavulin, 16 yr. Old Islay	25.00		
Macallan, 12 yr. Old	19.00		
Macallan, 18 yr. Old	60.00		

Cognac

Courvoisier, VS	14.00		
Delamain "Pale & Dry" XO	29.00		
Germain-Robin	19.00		
Hennessey VS	17.00		
Hine Fine Champagne			
VSOP	19.00		
Martell Cordon Bleu	40.00		
Martell VSOP	17.00		
Pierre Ferrand			
Reserve 1 ^{er} Cru	21.00		
Remy Martin VSOP	18.00		
Remy Martin XO	43.00		

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
Adelaida Vineyards	
The Don, Ruby	16.00

Dessert Wines

Inniskillin Vidal Icewine	23.00
Pacific Rim	
Vin De Glaciere Riesling	9.00



AMERICANO

Cup 4.95

FRENCH PRESS COFFEE

Petite Pot 6.95

ESPRESSO

Single 3.95 Double 5.95

CAPPUCCINO OR LATTE

Single 5.95 Double 7.95

KELLY'S COFFEE

Frangelico, Irish Cream, Illy coffee, and whipped cream
12.50

KEOKE COFFEE

Brandy, Kahlua, Illy coffee, and whipped cream
12.00

Tea forté

~ extraordinary teas ~

please ask your server.

5.00





Desserts



Tonight's Dessert Specials



GF CHOCOLATE MELTDOWN

Molten cake with Marianne's Vanilla Bean ice cream 12.95

PETITE NEW YORK CHEESECAKE

Served with seasonal fruit topping 12.95

GF VANILLA BEAN CRÈME BRÛLÉE

With Italian Amaretti cookie 12.95

JACK DANIELS' MUD PIE

Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 12.95

SEASONAL ICE CREAM 9.50

V SEASONAL SORBET 9.50

TWO HOUSE-MADE CHOCOLATE TRUFFLES

With Guittard Chocolate (for here or to-go) 3.95



GF = GLUTEN-FREE V = VEGAN