



## Dessert

Fresh Apple Strudel 8.50  
vanilla bean ice cream

Chocolate Mousse Cake 8.50  
raspberry coulis & fresh crème anglaise

Grand Marnier Crème Brulée 8.50  
fresh seasonal berries

Home-Made Double Chocolate Brownie 8.50  
vanilla bean ice cream

Ice Cream or Sorbet 7.50  
your waiter will describe today's flavors

## Coffee Drinks

House Cappuccino 10.00  
tia maria, myer's rum, espresso, steamed milk

Spanish Coffee 10.00  
kahlua, tequila, coffee, whipped cream

Irish Coffee 10.00  
irish whiskey, coffee, cubed sugar, whipped cream

Nutty Irish Cream Coffee 10.00  
bailey's, frangelico, coffee, whipped cream

Keoke Coffee 10.00  
crème de cocoa, kahlua, brandy, coffee, whipped cream



## Porto & Madeira

Fonseca Bin #27 8.00

Graham's 6 Grapes 8.00

Fonseca Late Bottled Vintage 10.00

Cockburn's 10 Year Old Tawny 12.00

Taylor Fladgate 20 Year Old Tawny 16.00

Graham's Malvedos 16.00

Blandy's Bual 5 Year Old 9.00

Blandy's Malmsey 10 Year Old 15.00

## Cognac & Armagnac

Courvoisier V.S. 10.00

Rémy Martin V.S.O.P. 15.00

Hennessey Privilège V.S.O.P. 15.00

Martell Cordon Bleu 30.00

Hine Antique X.O. 35.00

Sémpe V.S.O.P. 15.00

Sémpe 15 Year Old 23.00

## Brandy

Metaxa 7 Stars, Greece 9.00

Germain-Robin Coast Road Reserve 18.00

Calvados Père Magloire V.S.O.P. 15.00