

## DESSERT WINES

Dolce Semillion & Sauvignon Blanc (Late Harvest)	29.00/150.00
Mondavi Muscat Caneli "Moscato d'Oro"	9.95/37.00
Trentadua "Chocolate Amore"	13.00/49.00

## PORTS

Fonseca Bin 27	9.00
Taylor Fladgate 10 year Tawny	11.00
Taylor Fladgate 20 year Tawny	16.00
Graham's Quinta Dos Malvedos, 1998	18.00

## SINGLE MALT SCOTCH

Balvenie 12 years	14.00
Glenfiddich 12 years	12.00
Glenlivet 12 years	14.00
Glenmorangie 10 years	13.00
Lagavulin 16 years	18.00
Laphroaig 10 years	13.00
Macallan 12 years	16.00
Macallan 18 years	53.00
Oban 14 years	16.00
Dalmore 12 years	14.00
Dalmore 15 years	22.00

## COGNAC – CALVADOS – GRAPPA

Remy Martin VSOP	17.00
Courvoisier VS	14.00
Courvoisier VSOP	17.00
Courvoisier XO	50.00
Hennessy VS	14.00
Hennessy VSOP	17.00
Hennessy XO	50.00
Hennessy Paradis	150.00
Grappa Castella Banfi	11.00

## ALCOHOLIC COFFEE DRINKS

Bailey's Coffee, with Bailey's Irish Cream	9.00
Keoke Coffee, with Kahlua & Brandy	9.00
Mexican Coffee, with Kahlua & Tequila	9.00
Prosecco Kir Royal, with Chambord & sugar	10.00
Black & Tan, with Guinness Stout & Bass Ale	10.00
Sambuca, with 3 coffee beans in a snifter	10.00

## DESSERTS

### English Trifle

Layered sponge cake, bavarian cream, raspberries, strawberries, whipped cream and sherry wine  
7.50

### Crème Brule

Custard pudding and raspberries topped with caramelized sugar crust  
8.50

### Chocolate Lava Cake

Warm and rich, served a-la-mode  
8.50

### New York Style Cheesecake

A true classic with raspberry melba sauce  
8.50

### Fresh Berries

Seasonal fresh berries, served with whipped cream  
8.50

### Apple Bread Pudding

Served warm with caramel sauce and whipped cream  
8.50

### Chocolate Mousse

Infused with raspberry melba sauce  
8.50

### Key Lime Pie

With whipped cream, raspberry melba sauce and lime zest  
8.50

### Italian Gelato

Cappuccino Dark Chocolate  
8.50

### Sorbet

Duo of Raspberry & Lemon  
8.50