

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	8.95
Taylor Fladgate 10 year Tawny	10.50
Taylor Fladgate 20 year Tawny	13.00
Graham’s Quinta Dos Malvedos, 1998	14.00

SINGLE MALT SCOTCH

Balvenie 12 years	14.00
Glenfiddich 12 years	12.00
Glenlivet 12 years	13.00
Glenmorangie 10 years	12.50
Lagavulin 16 years	18.00
Laphroaig 10 years	12.00
Macallan 12 years	16.00
Macallan 18 years	45.00
Oban 14 years	16.00
Dalmore 12 years	14.00
Dalmore 15 years	22.00

COGNAC – CALVADOS – GRAPPA

Remy Martin VSOP	15.00
Courvoisier VS	13.00
Courvoisier VSOP	15.00
Courvoisier XO	40.00
Hennessy VS	13.00
Hennessy VSOP	15.00
Hennessy XO	40.00
Hennessy Paradis	90.00
Grappa Castella Banfi	10.50

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