

Bottled Beers

<i>Assorted Domestic</i>	3.00
<i>Assorted Craft</i>	4.50
<i>Sofie</i>	8.00
<i>Chimay</i>	9.00

Ask your server about our seasonal bottled selections

Drafts

<i>Stella Artois, Belgium</i>	4.50
<i>Fat Tire Ale, New Belgium</i>	4.50
<i>Freemason Golden Ale</i>	4.50

Sweets and Cafe

Chocolate Chocolate Cake.....\$5.25

Rich and decadent with a creamy center layer of Chocolate Mouse topped with Chocolate Fudge wrapped up in a Dark Chocolate Chip Crust

Mascarpone Cake.....\$5.25

Blueberries, cranberry and lemon in a velvety pound cake filled with Mascarpone Cheese

Cloud 9 Artisan

Marshmallows.....\$2.95

Assorted flavors of Sharon's local delight including Lemon Loves-zesty lemon, Sea Turtle-caramel and chocolate and our signature flavor, Peppered Zin

Bankhouse Freshly Roasted Coffees

Latté.....3.75 Espresso.....3.00

Café Americana.....3.00

Cappuccino.....3.75

Coffees served with Cloud 9 Artisan Marshmallows

Classic Cocktails

Knob Creek Old Fashion 11.95

Sugar cubes muddled with Peychaud's Bitters add ice, bourbon with a lemon twist, orange and cherry garnish

Macallan 12 Year Rob Roy 11.00

Scotch and Dry Vermouth chilled and served straight up with a lemon twist

Basil Hayden Manhattan 10.50

Bourbon and a touch of sweet vermouth served on the rocks or straight up and garnished with a cherry

Uncle Vals Botanical Gin Martini 9.50

Crisp botanical gin and dry vermouth chilled and served straight up. Garnished with a cucumber slice.

Titos Vodka Martini 8.50

Vodka and dry vermouth chilled and served straight up garnished with blue cheese stuffed olives. Make it dirty with olive juice.

Sazerac NOLA Classic 8.50

Sazerac Rye Whiskey Chilled with Peychaud's Bitters and strained into an old fashion glass lined with Absinthe. Garnished with a lemon peel.

Champagne Cocktail 9.00

One sugar cube soaked in Peychaud's Bitters and topped with sparkling and a lemon twist.