

# THE LOG CABIN

## COFFEE & ESPRESSO

ESPRESSO (SINGLE/DOUBLE) | regular or decaf \$4/\$6

CAPPUCCINO | regular or decaf with steamed milk and a crown of foam \$4.5

AMERICANO | fresh brewed espresso w/hot water \$4

MACCHIATO | espresso topped with a dollop of foamed milk \$4.5

CAFÉ MOCHA | espresso poured into hot chocolate milk topped with whipped cream \$5

CARAMEL MACCHIATO | espresso, steamed vanilla milk topped with whipped cream & caramel \$5

SHOT IN THE DARK (SINGLE/DOUBLE) | fresh brewed coffee with a shot of espresso \$6/\$8

## FEAST CHASERS

ESPRESSO MARTINI | Vanilla vodka, Kahlúa espresso liqueur, fresh brewed espresso, simple syrup \$12

IRISH COFFEE | Irish whiskey, Local Whiff's coffee, topped with house whipped cream \$11

BELLA NOTTE | Vanilla vodka, espresso, kahlua, simple syrup and Galliano \$14

## AFTER DINNER SPIRITS

SAMBUCA WHITE | anise-flavored Italian liqueur \$7.5

GRAND MARNIER | French orange-flavored liqueur made with cognac \$7.5

DOM B&B | Benedictine herbal infused French liqueur \$9

REMY MARTIN VSOP | French cognac with hints of fruit and hazelnut \$12

ROTATING PORT SELECTIONS | Inquire with your server

GODIVA WHITE CHOCOLATE LIQUEUR | \$8.5

BUMBU CARIBBEAN RUM | native spices and cane sugar provide caramel and toasted oak notes \$9.5

COURVOISIER VSOP | exquisitely balanced French cognac with notes of peach and toasted almond \$10