

## Coffee

Espresso, Cappucino, Latte 4

Coffee, Tea 3

Traditional + Custom Specialty Coffees Available

## Dessert Wines

### BY THE GLASS

Taylor Fladgate 10 yr Vintage Port (20z) 11

Prosecco - Cabert, Friuli, Italy (6oz) 12

### BY THE BOTTLE

Reisling Ice Wine - Cave Spring, Niagara 87

Vidal Ice Wine - Lailey, Niagara 89

Prosecco - Cabert, Friuli, Italy 47

Brut 'Dolomite' Sparkling - Cave Spring, Niagara 59

Prosecco 'Millesimato' Dry - Mosole, Italy 63

Champagne 'Premier Cuvee' - Bruno Paillard, France 197

## Spirits

### WHISKEY

Crown Royal 7

Johnnie Walker Red 7

Makers Mark 9

Jameson 8

Jim Beam Double Oak 10

Highland Park 12yr 12

Glenfiddich 12yr 12

Classic Laddie 13

Basil Hayden 14

Macallan Amber 18

Macallan Classic Cut 22

### COGNAC

St Remy XO 7

Grand Marnier 10

Hennessy VS 11

Courvoisier VS 11

Remy Martin VSOP 17

Remy Martin XO 35

# Loondocks

## Dessert

**House Made Cheesecake**

daily flavour inspirations 9

**Creme Brulee**

"french toast" flavoured with vanilla, cinnamon + maple 9

**Flourless Chocolate Cake**

with fresh berries + creme chantilly 9

**House Made Sorbet**

daily flavour inspirations 7

**Ice Cream and Berries**

french vanilla with fresh field berries 7

**Local Cheese Selection**

Gunn's Hill handeck+ Mountainoak 3yr gouda,  
with house made chutney, crisps + preserves 12

## After Dinner Cocktails

**Maple Bourbon Sour**

makers mark, cinnamon, lemon, maple, egg whites (2oz) 12

**Salted Caramel Espresso Martini**

baileys, smirnoff, kahlua (2oz) 11

**Loondocks Affogato**

frangelico, espresso, french vanilla ice cream (1oz) 11

**Lavender Blueberry Tea**

disaronno, grand marnier, fresh lavender, earl grey (2oz) 12

**Specialty Coffees**

traditional favorites, or customize your own