

CRÈME BRULÉE CHEESECAKE'	9
Vanilla Bean Cheesecake, Brulée Top, Raspberry Coulis	
MILE-HIGH CHOCOLATE CAKE	9
Chocolate Buttercream, High West 'Cherry Garcia' Ice Cream	
APPLES '3 WAYS'	11
Apple Cider Donuts, Apple Jack Ice Cream, Apple Crown Caramel	
STICKY TOFFEE CAKE	9
Hot Toffee Sauce, Cookie Butter Ice Cream	
CRANBERRY-PEAR CRISP <b>GF</b>	8
Oat Crumble, Vanilla Bean Ice Cream, Bourbon Caramel	

## AFTER DINNER DRINKS

### DESSERT COCKTAILS

Chocolate Espresso Martini	16
Vodka, Kahlua, Chocolate	
Chocolate Covered Strawberry Old Fashioned	16
Whiskey, Chocolate Bitters, Strawberry Syrup	
The Beautiful	16
Grand Marnier, Cognac	

### DESSERT WINE

Elderton Semillon, Australia	11
Yulumba Muscat, South Eastern Australia	11
Chateau Cantegril, Sauternes, France	13

### PORT

Graham's, 30 Year Tawney	30
Taylor-Fladgate 30 Year Tawney	30
Graham's, 2012 LBV	22
Vieira De Sousa Vintage Spain, 2017	18
Taylor-Fladgate, LBV Port, 2008	9
Graham's, Six Grapes, Port	9

### BRANDIES

Rémy Matrin, VSOP, Cognac	11
Larressingle, VSOP, Armagnac	11
Courvoisier, VS, Cognac	11

### CORDIALS

Grand Mariner	11
Disaronno Amaretto	
Sambuca	
Frangelico	

## COFFEE & TEAS

PINK ELEPHANT COFFEE ROASTERS	3/6
Promontory Roast, Smokey & Full Body	
Available in Regular or Decaf	
French Press	

ESPRESSO	5
LATTE	6
CAPPUCCINO	6
FLAVORINGS 1	

### TEALYRA TEA

Organic Cream Earl Grey Moonlight	3
Organic Moroccan Mint ( <i>Green Tea Blend</i> )	
Organic Jasmine Yin Hao ( <i>Green Tea</i> )	
Organic Nirvana Calm Down ( <i>Herbal</i> )	
Scandinavian Wild Berry ( <i>Herbal</i> )	