

#### 5-LAYER CHOCOLATE CAKE | 10.

FIVE LAYERS OF DARK, MOIST CHOCOLATE CAKE SANDWICHED WITH THE SILKIEST SMOOTH CHOCOLATE FILLING AND FINISHED WITH ELEGANT DARK CHOCOLATE GANACHE.

#### SEASONAL CHEESECAKE | 9.

CHECK WITH YOUR SERVER FOR THE SEASONAL FLAVOR.

#### TIRAMISU | 9.

CLOUDS OF LIGHT MASCARPONE CREAM ON PILLOWS OF COFFEE BRANDY-SOAKED LADY FINGERS, FINISHED WITH IMPORTED SWEET COCOA.

## CRÈME BRÛLÉE | 9.

HOMEMADE RICH CUSTARD BASE TOPPED WITH A LAYER OF CARAMELIZED SUGAR.

### SHARE A PINT | 9.

COMMON MAN-MADE ICE CREAM. CHOCOLATE, VANILLA, COFFEE, MAPLE WALNUT.

#### SEASONAL GELATO | 8.

SOFT AND RICH ITALIAN STYLE ICE CREAM.

#### AFFOGATO | 8.

FRESHLY BREWED ESPRESSO OVER VANILLA GELATO



## HOT DRINKS

#### IRISH COFFEE | 9.

JAMESON IRISH WHISKEY, BAILEYS AND FRESH BREWED COFFEE, WHIPPED CREAM.

#### ITALIAN COFFEE | 9.

SAMBUCA, FRESH BREWED COFFEE, WHIPPED CREAM.

#### KENTUCKY COFFEE | 9.

BULLEIT BOURBON, FRESH BREWED COFFEE, WHIPPED CREAM.

# ADULT DRINKS

#### S'MORES MARTINI | 12.

WICKED TOASTY LIQUOR, STOLI VANILA, CRËMË DE CACAO, CREAM AND TOASTED MARSHMALLOW

#### SALTED CARAMEL MARTINI | 12.

STOLI SALTED KARAMEL, STOLI VANILA, BAILEYS, CREAM, CARAMEL.

### ESPRESSO MARTINI | 13.

TRIPLE SHOT ESPRESSO VODKA, BAILEYS, KAHLUA, NITRO COLD BREW.

#### PB & JELLY MARTINI | 13.

SCREWBALL PEANUT WHISKEY, CHAMBORD AND GRAPE JUICE.



# AFTER DINNER DRINKS

SAMBUCA | 8.

COURVOISIER VSOP | 10.

SANDEMAN 10-YEAR-OLD TAWANY PORT | 10.

SANDEMAN 20-YEAR-OLD TAWANY PORT | 13.

# SCOTCH •

GLENLIVET 12 | 12.

GLENLIVET 14 | 14.

**DEWAR'S 12 | 11.** 

**DEWAR'S 15 | 12.**