

# AFTER DINNER DRINKS

Espresso ♦ \$3      Cappuccino ♦ \$3.5      Latte ♦ \$3.5

Locally Roasted Coffee ♦ \$2.5

**Harney and Sons Premium Tea Selections ♦ \$3**

Decaffeinated Black Ceylon, Organic Bangkok, Chamomile,

White Vanilla, Grapefruit, Paris, Hot Cinnamon Spice,

Earl Grey Supreme, Organic English Breakfast, Pomegranate Oolong

**Granite Monk ♦ \$8**

Bailey's, Frangelico, Brandy, Coffee,  
Whipped Cream, Freshly Grated Nutmeg

**Jamaican Coconut Coffee ♦ \$6**

Coconut Rum, Tia Maria, Coffee, Whipped Cream

**Black Raspberry Truffle Martini ♦ \$11**

Three Olives Chocolate Vodka, Chambord, Godiva Milk Chocolate Liqueur,  
SVEDKA Vanilla Vodka

**Thin Mint Martini ♦ \$9**

Three Olives Chocolate Vodka, Crème de Menthe,  
Godiva Milk Chocolate Liqueur and Whipped Cream

## SINGLE MALT AND BLENDED SCOTCHES

Dewar's 12yr ♦ \$13

Bowmore 15yr ♦ \$20

Glenfiddich 12yr ♦ \$13

Glenmorangie Nectar D'or 12yr ♦ \$22

Glenlivet 12yr ♦ \$13

Dewar's Signature ♦ \$51

Chivas Regal 12yr ♦ \$13

Belvanie Portwood 21yr ♦ \$51

Aberfeldy 12yr ♦ \$14

Johnnie Walker Red ♦ \$9

Macallan 12yr ♦ \$20

Johnnie Walker Black ♦ \$13

## PORT SELECTION

Fonseca Bin No 27 ♦ \$8

Graham's Six Grapes ♦ \$10

Taylor Fladgate LBV ♦ \$10

Fonseca 10 Year Tawny ♦ \$12

## DESSERT WINES

2003 Hardy's Semillon, Botrytus, South Eastern, Australia ♦ \$7

2006 Elysium, Black Muscat, Madera, California ♦ \$7

2004 Banfi, Rosa Regale, Strevi, Italy ♦ \$29/half bottle

# DESSERTS

**Artisanal Cheese**

Dried Fruits, Nuts, Assorted Crackers & Baguette

Market Price

**Ginger Bread Trifle**

Pistachio and Dried Cherry Custard, Candied Ginger

and Pistachio Brittle ♦ \$9

**Honey and Spice Poached Pear Tart**

Tahitian Vanilla Bean Pastry Cream, Hazelnuts,

Poaching Syrup Drizzle and a Pear Chip ♦ \$9

*with 2003 Hardy's Semillon \$15*

**Cheesecake du Jour**

Chef's Seasonally Inspired Creation ♦ \$9

**Coffee and Baileys Crème Brulee**

Vanilla Sugar Brulee ♦ \$9

*with Granite Monk \$10*

**Banana Beignets**

Vanilla Ice Cream & Rum Caramel Sauce ♦ \$8

**Chocolate Cream Pie**

Freshly Whipped Cream, Chocolate Shavings ♦ \$9

*with Graham's Six Grapes Port \$17*

**Molten Chocolate Cake**

Cinnamon Ice Cream, Espresso Anglaise ♦ \$9

*with 2006 Elysium, Black Muscat \$15*

**Assorted Ice Cream or Sorbet**

\$3 per scoop