

- **Dessert Menu**

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DESSERTS

- **10.00**

Spumoni Sundae

Frozen Custard, Whipped Cream, Cherry

- **14.00**

Bananas Foster (Tableside)

Vanilla Frozen Custard, Rum, Brioche, Cinnamon

- **10.00**

Vanilla Crème Brûlée

Dulce de Leche, Raspberry, Pistachio

- **10.00**

Cheesecake

Mixed Berry Compote, Honey Graham Cracker

- **10.00**

Mud Pie

Coffee Frozen Custard, Chocolate Cake, Candied Peanuts

COFFEE DRINKS

- **10.00**

Irish Coffee

Jameson's, Brown Sugar, Coffee, Cream

- **15.00**

Cafe Diablo (Tableside)

Wild Turkey 101, Brandy, Triple Sec, Cloves, Star Anise, Coffee Beans, Orange Peel, Sugar, Cinnamon Stick

- **15.00**

Spanish Coffee (Tableside)

Barcardi 151, Kahlua, Triple Sec, Sugar, Lime, Nutmeg, Stiff Cream

COFFEE

Local Coffee "The Mix"

- Small French Press
- **5.00**
- Large French Press
- **10.00**

TEA

- **5.00**

Numi Organic - Oakland, California

Orange Spice (white), Jasmine Green, Emperor's Puerh, Breakfast Blend, Earl Grey, Chamomile Lemon, Moroccan Mint

WINE DESSERT WINE

2011 Chateau La Rame, Saint-Croix-du-Mont, France, 375ml

- 3oz
- **16.00**
- Btl (375ml)
- **62.00**

2013 Navarro 'Cluster Select-Late Harvest' Riesling, Anderson Valley, California, 375ml

- 3oz
- **20.00**

- Btl (375ml)
- **80.00**

2014 Sineann 'Ice Dance' Pinot Noir Rosé, Columbia Gorge, Washington State, 375ml

- 3oz
- **15.00**
- Btl (375ml)
- **60.00**

2008 Royal Tokaji Wine Company '5 Puttonyos Aszu', Mad, Hungary, 500ml

- 3oz
- **22.00**
- Btl (375ml)
- **132.00**

PORT & MADEIRA

Fonseca 'Bin 27' Ruby Port, Portugal

- 3oz
- **14.00**
- Btl
- **90.00**

2000 Graham's Vintage Port, Portugal

- 3oz
- **30.00**
- Btl
- **240.00**

Taylor's Fladgate 20 Yr. Tawny Port, Portugal

- 3oz
- **19.00**
- Btl
- **145.00**

Rare Wine Company 'Boston Bual' Madeira, Portugal

- 3oz
- **23.00**

- Btl
- **161.00**