



DESSERT

Chocolate Cake • \$10

Classic Crème Brûlée • \$9

New York Cheesecake • \$10

Warm Carrot Cake • \$9

3 Scoops | *ice cream or sorbet* • \$8

Key Lime Pie • \$9

B&B Open Face Ice Cream Sandwich • \$8

Baked Alaska • \$12

Mariana's Apple Crisp • \$9

Mixed Berries • \$10

Cheese Plate • \$12

COGNAC

Hennessy VSOP • \$24

Hennessy XO • \$76

Hennessy Paradis Imperial • \$325

Hennessy Richard • \$395

Rémy Martin VSOP • \$16

Courvoisier VSOP • \$14

Grand Marnier • \$10

Grand Marnier 100 Yr. • \$50

Grand Marnier 1880 • \$115

Grand Marnier Quintessence • \$228

LIQUID DESSERT

Nutty Irishman • \$13

Jameson, Baileys, Frangelico

Chocolate Raspberry Martini • \$13

Reyka, Crème de Cacao, Kahlúa, Raspberry Liqueur

Carajillo 43 • \$13

Licor 43, Espresso

Grasshopper • \$13

Crème de Menthe, Crème de Cacao, Cream

BY THE GLASS

Rare Wine Co., Malmsey, “New York,” Madeira, Portugal • \$16

M. Chapoutier, Banyuls, Languedoc-Roussillon, France • \$14

Château d’Armajan des Ormes, 2009, Sauternes, France • \$16

Taylor Fladgate Late Bottled Vintage Porto, 2009, Portugal • \$12

Taylor Fladgate 20 yr Old Tawny Porto, Portugal • \$18

Domaine des Baumard, Quarts de Chaume, 2010, Loire Valley, France • \$15

CORAVIN TREATS

Kracher, Beerenauslese Cuvée, 2011, Burgenland • \$20

Dolce, Semillon, Sauvignon Blanc, “Late Harvest,” 2008, Napa Valley • \$31

Inniskillin, Vidal, Ice Wine, 2007, Niagara Peninsula • \$28

Château d’Yquem, Sauternes, 1996, Lur-Saluces • \$75

CALVADOS

Château du Breuil • \$16

Daron XO • \$24